



*Parusso*

## BAROLO DOCG MOSCONI

*Made from Nebbiolo grapes located in Monforte d'Alba in Mosconi hamlet.*

**Age of vineyards:** 15-20 years old.

**Density of vineyards:** 6000 plants per hectare.

**Altitude of vineyards:** 370/400 meters above sea level.

**Exposure:** South/East-South.

**Soil:** marny, white tuff soil.

**Grape Harvest:** carefully by hand in small holed baskets.

**Vinification:** after a soft pressing, the grape occurs a long maceration. The alcoholic fermentation starts spontaneously with its indigenous yeasts without using sulfites.

**Aging:** in small oak barrels for minimum 18 months in contact with its indigenous yeasts, in bottle at controlled temperature of 15°C.

**Color:** deep garnet-red.

**Nose:** hof sage, rosmarine, earthy hints.

**Flavor:** rich texture, round-soft tannins.

**Serving temperature:** 16°C.

**Serving suggestions:** red meat roasts, truffle dishes, all game and ripe cheese.

**Bottle Sizes:** L. 0.750; L. 1.500.

