



Parusso

BAROLO DOCG BUSSIA RISERVA 2000

The Barolo Bussia Riserva “Golden Label” is produced only from a careful selection of Nebbiolo grapes cultivated in the Bussia area in Monforte d’Alba. A prestigious twenty-year collection dedicated to Francesco, firstborn of Marco Parusso.

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

Vinification: *After a soft pressing, the grapes undergo a long maceration. Alcoholic fermentation occurs spontaneously with the indigenous yeasts without the use of sulphites, with also a careful control of maceration times and temperature.*

Aging: *in small oak barrels for minimum 18 months in contact with its indigenous yeasts.*

Refinement: *a long aging in bottle at the controlled temperature of 15°C.*

Color: *deep garnet red.*

Nose: *intense and complex bouquet, dried rose petals, licorice and sweet tobacco, hints of mature cherry and sweet hay.*

Flavor: *soft at the palate, harmonious, delicate in tannins. A wine of extraordinary complexity, maintaining a great freshness.*

Serving temperature: *16 – 17 °C.*

Food pairings: *Roast meat, game, truffle dishes, ripe cheese.*

Bottle sizes: *L. 1.500; L. 3.000; L. 5.000.*

