



Parusso

BAROLO DOCG RISERVA “SILVER”

Made from a selection of special batches where the aging period in wood and in bottle is longer. The Riserva Argento is made just in particular vintages.

Vintages released: 1999, 2000, 2005.

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 30 months in contact on its indigenous yeasts, in bottle for almost 3 years at controlled temperature of 15°C.

Color: garnet medium red.

Bouquet: layers of red fruits, smoke, spices and herbs.

Taste: ripe tannins, long persistence.

Shelf life temperature: 13°-15°C.

Serving temperature: 16°C.

Matching suggestions: roast meat, game, truffle dishes, ripe cheese.

Bottle Sizes: 750 ml.

