

# Parusso Barolo Bussia

## THE FACTS

COUNTRY: Italy

REGION: Piedmont

APPELLATION: Barolo

CEPAGE: 100% Nebbiolo

WINEMAKING: After a soft pressing the grape occurs a long maceration. Fermentation starts spontaneously with its indigenous yeasts.

ALCOHOL BY VOLUME: 14.0%

AGING: 18 months small oak barrels; 6 months in bottle

ANNUAL PRODUCTION: 600 cases

## THE STORY

The Parusso family story is one of dedication, passion, and a constant desire to improve through experimentation. Their dedication to their craft drives them to rediscover knowledge, traditions, and the ancient vineyard arts of their ancestors. The history of the Parusso family has evolved over 120 years, from a family of farmers to a family of vintners. Parusso wines continue to garner international acclaim while remaining true to tradition, family values, and ultimately respect for the land that has been in their family for over 100 years.

## THE ADJECTIVES

OVERALL: Rich & noble

AROMAS / FLAVORS: Red fruit notes, rose petals and earth, hints of spice and mint

MOUThFEEL: Fine-grained, silky tannins

## THE SELLING POINTS

AWARDS: 95pts James Suckling, 95pts Vinous, 93pts Robert Parker

SUSTAINABILITY: Certified Sustainable, Biodynamic In Practice, Natural Fermentation, No Sulfites Added

PAIRINGS: Red meat roasts, all game, truffle dishes and ripe cheese.

