

Parusso Barolo Classico Perarmando

THE FACTS

COUNTRY: Italy

REGION: Piedmont

APPELLATION: Barolo

CEPAGE: 100% Nebbiolo

WINEMAKING: Fermentation occurs spontaneously with indigenous yeasts; no sulfites; with careful maceration & temperature control

AGING: 18 months in small oak barrels

ANNUAL PRODUCTION: 2,000 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: Fresh & elegant

AROMAS / FLAVORS: Ripe red fruits, licorice

MOUTHFEEL: Intensely rich

THE SELLING POINTS

AWARDS: 94pts James Suckling, 94pts Wine Advocate, 91pts Wine Spectator, 90pts Vinous, 90pts Decanter

SUSTAINABILITY: Certified Sustainable, Biodynamic In Practice, Natural Fermentation

PAIRINGS: Red meat roasts, pasta, truffle dishes and aged cheeses.

