

Parusso Barolo Mosconi

THE FACTS

COUNTRY: Italy

REGION: Piedmont

APPELLATION: Barolo

CEPAGE: 100% Nebbiolo

WINEMAKING: Fermentation occurred spontaneously in the presence of indigenous yeasts. Vinification takes place without using sulfites and with careful maceration on the skins and temperature control during fermentation.

AGING: 18 months aging on the lees in oak

ANNUAL PRODUCTION: 375 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: Dark & Rich

AROMAS / FLAVORS: Sage, Rosemary, & Earth

MOUThFEEL: Firm, velvety tannins with a long finish

THE SELLING POINTS

AWARDS: 96pts Wine Advocate, 94pts Vinous, 94pts James Suckling, 93pts Wine Enthusiast, 91pts Decanter

SUSTAINABILITY: Certified Sustainable, Biodynamic In Practice, Natural Fermentation

PAIRINGS: Roasted meat, truffled foods, aged cheeses

