



Parusso

BAROLO DOCG MARIONDINO

Made from Nebbiolo grapes, in Castiglione Falletto village, in Mariondino hamlet.

Age of the vineyards: 20/40 years

Density of vineyards: 5,500 plants per hectare.

Altitude of vineyards: 290 meters above sea level.

Exposure: west.

Soil: marny, clayey-sandy soil.

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 minimum 18 months in contact with its indigenous yeasts, in bottle at controlled temperature of 15°C.

Color: ruby red, nearly garnet.

Nose: elegant, delicate tones of spices and red fruit.

Flavor: well balance and delicate.

Serving temperature: 16°C.

Serving suggestions: red meat roasts, truffle dishes, all game and ripe cheese.

Bottle Sizes: L. 0.750; L. 1.500

