



Parusso

BAROLO DOCG PERARMANDO

A Barolo dedicated to Armando Parusso, founder of the present company, produced by blending all the prestigious Nebbiolo grapes coming from the CRU Mariondino, Mosconi and Bussia.

Exposition of the vineyards: South / south-west / south-west / west

Altitude of the vineyards: 250/450 m. a.s.l.

Harvest: Grapes harvested strictly by hand with the utmost care in small holed baskets.

Vinification: After a soft pressing, the grapes undergo a long maceration. Alcoholic fermentation occurs spontaneously with the indigenous yeasts without the use of sulphites, with also a careful control of maceration times and temperature.

Aging: In small oak barrels for minimum 18 months in contact with its indigenous yeasts.

Refinement: In bottle at the controlled temperature of 15°C.

Color: Ruby-red, almost garnet.

Nose: Wide and deep-rooted, ripe fruits, liquorice.

Flavor: Soft at the palate, harmonious, fresh, delicate in tannins, rich in red fruit.

Serving temperature: 16 – 17 °C.

Food pairings: Ideal for delicate meat dishes such as grilled fillet, overcooked in the oven or first courses such as ravioli, tagliatelle al ragù, truffled foods and aged cheeses.

Bottle sizes: L. 0.375; L. 0.750; L. 1.500; L. 3.000; L. 5.000.

