

Parusso Barolo Mariondino

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

ALCOHOL BY VOLUME: 14.0%

AGING: 18 months on lees in oak barrels

ANNUAL PRODUCTION: 400 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

AROMAS / FLAVORS: Exotic spices, cherry, mint, licorice, red fruit

THE SELLING POINTS

AWARDS: 92pts Vinous, 92pts Wine Spectator, 92pts Wine Advocate

SUSTAINABILITY: Certified Sustainable, Biodynamic In Practice, Natural Fermentation

PAIRINGS: Roasted red meat, truffled foods and aged cheeses

