Parusso
Barolo Mariondino

The Facts

COUNTRY: Italy
REGION: Piedmont
APPELLATION: Barolo
CEPAGE: 100% Nebbiolo
WINEMAKING: Fermentation occured 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

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