

BAROLO D.O.C.G. Parussi



Denomination: Barolo D.o.c.g.

Grape variety: 100% Nebbiolo

Vineyard: Parussi is a cru in the Castiglione Falletto municipality; the vineyard has been planted at an altitude of about 200 mts a.s.l.

Vinification and ageing: harvest in October, then alcoholic fermentation in oak vats. Ageing in big French oak barrels not toasted.

The wine is not filtered.

Characteristics: the colour is ruby red, slightly opalescent. When young, the nose has typical fruity and floral notes such as dried rose, hints of spices and liquorice. The taste is important, with a dense and whole tannic structure; a fresh and at the same time sapid final.

Bottles produced: around 3,000

