

Parusso

Italy - Piedmont - Monforte d'Alba (CN)



Parusso

Ownership/Founders Marco e Tiziana Parusso

Start of Activity 1971

Vitiviniculture Tradizionale "del buon senso"

Hectares 26

Bottles produced 150.000

SPUMANTE METODO CLASSICO

100% Nebbiolo

Production area: Monforte d'Alba

Terrain: marnoso, arenario calcareo, esposizione sud, sud-est, sud-ovest

Harvest: manual

Vinification: the grapes are vinified in white. Only 40 percent of the must, that is, the best part, known as the "flower must," is used. Fermentation of the flower must is carried out with indigenous yeasts, partly in steel tanks and partly in wood. The wine undergoes bâtonnage to impart roundness and structure. Before Christmas, must from Nebbiolo grapes left to rest in the cellar for 30-40 days at controlled temperature and humidity is added to the sparkling wine base, which will be used to activate the second fermentation in the bottle. Drawing is then carried out by adding yeast to the mass and bottling is done to achieve frothing

Refinement: Matures in the cellar for 30-36 months on its lees. During this period, remuage is done manually every 3-4 months. Disgorgement is carried out using the best techniques and refilled with the same wine

Color: slightly coppery/golden, onion skin

Fragrance: hints of ripe fruit, apricot, raspberry and strawberry on the nose

Flavor: on the palate, the acidic freshness is supported by the tannic structure imparted by the nebbiolo grape, which ensures pleasant drinking and excellent evolution over time

Alcoholic Grade: 12,5% vol



The Parusso brothers are part of a family of winemakers who have been cultivating their passion for viticulture for four generations. In 1986 Marco, a young oenologist, supported by his sister Tiziana, decided to change the company by bottling the whole production. The winery Parusso is located in Località Bussia between Castiglione Falletto and Monforte d'Alba. The philosophy is to manage the vineyards with meticulous care in order to produce wines with a sought-after elegance that only the terroir of Barolo can give. The Barolo, in the Parusso style, can be drunk without wait for a long time and it blends longevity, freshness, fragrance with easy digestibility. The Langhe Nebbiolo, Barbera d'Alba, Dolcetto d'Alba and Sauvignon Blanc are also unique. All this and much more make Marco Parusso one of the main interpreters of modern Barolo with its own "style" of life and winemaking, always consistent with his modus operandi where he stands out as a great innovator in the varied world of the Langhe.