

# Parusso

Italy - Piedmont - Monforte d'Alba (CN)



*Parusso*

**Ownership/Founders** Marco and Tiziana Parusso / Armando 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 belong to a historic family of winemakers who have been dedicated to the art of viticulture for four generations. In 1986, Marco, a young oenologist, decided to make a decisive change to the company: supported by the energy and sensitivity of his sister Tiziana, he chose to bottle the entire production, transforming knowledge handed down over time into a modern and visionary project. The company, located in Località Bussia, in the heart of the Langhe between Castiglione Falletto and Monforte d'Alba, is now synonymous with uniqueness. Each vineyard is tended with meticulous care and respect, to obtain wines capable of expressing the true identity of an extraordinary terroir. The result is labels that embody finesse and elegance, but also personality and authenticity. Parusso's Barolo, while remaining faithful to tradition, stands out for its immediacy: a wine that can be enjoyed without waiting for distant times and places, combining longevity, freshness and fragrance with surprising digestibility. This unique interpretation is also found in the other wines produced, each capable of revealing a different facet of the Piedmont

hills. All this contributes to making Marco Parusso not only a winemaker, but a true interpreter of contemporary Barolo: a man who has been able to create his own “style” of life, vines and wine. Consistency and innovative vision emerge as distinctive features of his work, which fits powerfully and respectfully into the varied world of the Langhe.