

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

LANGHE NEBBIOLO EL SARTÙ

100% Nebbiolo

Production area: Monforte d'Alba

Terrain: marnoso arenario

Harvest: manual

Vinification: After destemming, maceration in contact with the skins is carried out. Alcoholic fermentation occurs spontaneously with natural yeasts without the use of sulfites, with careful control of maceration time and temperature

Refinement: : in contact with its indigenous yeasts for several months

Color: brillante, rosso rubino intenso

Fragrance: the floral aromatics of the grape variety fully emerge in this Langhe Nebbiolo, notes of rose mingle with hints of ripe fruit

Flavor: elegant notes of fruit, flowers and spices pave the way for sweet, fine tannins that make it easily drinkable from the first few months in the bottle

Alcoholic Grade: 13.5% 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.