

Parusso

Italy - Piedmont - Monforte d'Alba (CN)



Parusso

SPUMANTE METODO CLASSICO 100 MESI

100% Nebbiolo

Production area: Monforte d'Alba

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

Harvest: manual

Refinement: 100 months on the lees, during which time the bottles are manually tapped about every 4 months to optimise yeast activity

Color: rosa ambrato

Fragrance: aromas of roses and candied fruit

Flavor: notes of ripe fruit, sultanas and honey

Alcoholic Grade: 12,5% vol



Ownership/Founders Marco e Tiziana Parusso

Start of Activity 1971

Vitiviniculture Tradizionale "del buon senso"

Hectares 26

Bottles produced 150.000

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.