

# PRODUCER: PARUSSO

REGION: PIEMONTE

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**DESCRIPTION:** *This well respected producer offers a unique perspective into the grand Nebbiolo grape. Located right at the border between the Castiglione Falletto and Monforte d'Alba appellation of Barolo, the brother and sister team, Marco and Tiziana Parusso, are growing 100% of their own grapes in 18 different parcels between the two sub appellations. A young and dedicated team of very talented vineyard workers carefully educated by Marco harvest superb lots of grapes every year. A winemaking process was defined in this winery that is already a leading example for many young vintners around the world, many of them in our portfolio.*

**HISTORY:** *Since the 1980's, Armando Parusso's son and daughter, Marco and Tiziana Parusso, have taken an ever increasing role in their family's great Barolo estate. In 1986 Marco, fresh from enology school, vinified his first Barolo and with Tiziana's support, they have not stopped since, with an approach of great enthusiasm and analytical precision, conceiving their Barolos with greater elegance and more transparent vineyard characteristics every year. A newly finished winery in the year 2000 allowed Marco to finally age his wines under the conditions he considers optimal, elevating his wines to new levels of complexity.*

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**APPELLATIONS:** Barolo DOCG, Barbera d'Alba DOC, Langhe Nebbiolo DOC, Dolcetto d'Alba DOC

**LOCATION:** Monforte d'Alba, CN

**REGION:** Piemonte

**VITICULTURE:** Sustainable

**YEAST:** Indigenous yeasts

**VARIETALS:** Nebbiolo, Barbera, Dolcetto, Sauvignon Blanc

**SOIL TYPE:** 18 different locations with various soils of: sand, clay and lime

**ENOLOGIST:** owner

**VITICULTURIST:** owner

**HECTARES VINEYARD:** 24

**TOT PROD BOTTLES:** 130,000

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## LANGHE BIANCO

**VARIETY:** 100% Sauvignon Blanc

**APPELLATION:** Langhe Bianco DOC

**TOTAL PRODUCTION:** 12,000 bottles

**VINEYARD ALTITUDE:** 350 meters

**AGING:** 5-6 months stainless steel, 2 months in bottle at 15°C.

**MACERATION TIME:** None

**VINIFICATION METHOD:** After a soft press the alcoholic fermentation occurs spontaneously with its indigenous yeasts without using sulfites.

**DESCRIPTION:** Stainless steel fermented Sauvignon Blanc from north facing vineyards in Castiglione Falletto.

**TASTING NOTES:** Intense fragrance of dried pineapple and papaya, amplified on the palate to a big sensational, yet juicy and luminous thing.

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## LANGHE BIANCO BRICCO ROVELLA

**VARIETY:** 100% Sauvignon Blanc

**APPELLATION:** Langhe Bianco DOC

**TOTAL PRODUCTION:** 4,000 bottles

**VINEYARD ALTITUDE:** 350 meters

**AGING:** 12-15 months barrique, 10 months in bottle at 15°C.

**MACERATION TIME:** 2-3 days whole cluster cold maceration

**VINIFICATION METHOD:** After a soft pressing, a pre-fermentative cold maceration takes place over several days. The must is transferred to small oak barrels where alcoholic and malolactic fermentations take place.

**DESCRIPTION:** 100% whole cluster, 100% barrel fermented old vine Sauvignon Blanc.

**TASTING NOTES:** Potpourri of exotic fruits, fresh candied and dried with papaya emerging, along with wild honey notes. Go ahead and count the seconds on this finish.

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## LANGHE NEBBIOLO ROSATO

**VARIETY:** 100% Nebbiolo

**APPELLATION:** Rose table wine

**TOTAL PRODUCTION:** 9,000 bottles

**VINEYARD ALTITUDE:** 375 meters

**AGING:** 6 months stainless steel, 1 month bottle at 15°C.

**MACERATION TIME:** 3 hours

**VINIFICATION METHOD:** After a soft pressing the alcoholic fermentation occurs spontaneously with its indigenous yeasts without using sulfites.

**DESCRIPTION:** Nebbiolo Rosato not as a saignée but full protocol Rosato!

**TASTING NOTES:** Cherry blossom fragrance, juicy raspberry and cherry mix on the palate, with a hint of salt on the finish.

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## **DOLCETTO DI ALBA PIANI NOCE**

**VARIETY:** 100% Dolcetto

**APPELLATION:** Dolcetto d'Alba DOC

**TOTAL PRODUCTION:** 18,000 bottles

**VINEYARD ALTITUDE:** 375 meters

**AGING:** 5-6 months stainless steel, 1 month in bottle at 15°C.

**MACERATION TIME:** 14 days

**VINIFICATION METHOD:** Alcoholic fermentation occurs spontaneously with indigenous yeasts without using sulfites.

**DESCRIPTION:** Very floral Dolcetto from the white clay-based fine soils in the Ornati district.

**TASTING NOTES:** Immediately fruity and open at the nose, with blueberry and red currant, finishing succulent and juicy!

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## **LANGHE NEBBIOLO**

**VARIETY:** 100% Nebbiolo

**APPELLATION:** Langhe Nebbiolo DOC

**TOTAL PRODUCTION:** 23,000 bottles

**VINEYARD ALTITUDE:** 14 days

**AGING:** 10-12 months barrique, 2 months bottle at 15°C.

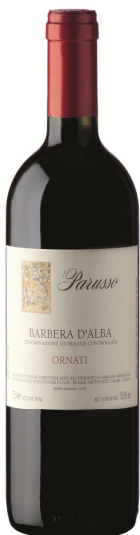
**MACERATION TIME:** 14 days

**VINIFICATION METHOD:** Alcoholic fermentation occurs spontaneously with indigenous yeasts without using sulfites, careful maceration and temperature time control.

**DESCRIPTION:** A true mini Barolo, 100% classic Nebbiolo with no distraction by other varietals.

**TASTING NOTES:** Cranberry fragrance, blood oranges, peaches and Turkish mint, all supported harmoniously by a touch of cacao.

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## **BARBERA DI ALBA 'ORNATI'**

**VARIETY:** 100% Barbera

**APPELLATION:** Barbera d'Alba DOC

**TOTAL PRODUCTION:** 15,000 bottles

**VINEYARD ALTITUDE:** 400 meters

**AGING:** 5-6 month part in barrique, part in stainless, 4 months in bottle at 15°C.

**MACERATION TIME:** 14 days

**VINIFICATION METHOD:** Alcoholic fermentation occurs spontaneously with indigenous yeasts without using sulfites.

**DESCRIPTION:** Grown on the Ornati vineyard just a few yards south of Montforte and the Barolo appellation border, where you will find the finest white soils!

**TASTING NOTES:** Sweet black cherries and white peaches, bright mid-palate, and a little fresh tobacco as an ending note.

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## **BARBERA DI ALBA SUPERIORE**

**VARIETY:** 100% Barbera

**APPELLATION:** Barbera d'Alba DOC

**TOTAL PRODUCTION:** 4,000 bottles

**VINEYARD ALTITUDE:** 370 meters

**AGING:** 10 months barrique, 10 months in bottle at 15°C.

**MACERATION TIME:** 3-4 weeks, whole cluster 70%

**VINIFICATION METHOD:** Alcoholic fermentation occurs spontaneously with indigenous yeasts without using sulfites.

**DESCRIPTION:** An elegant Barbera with superb complexity, from old vines in the Ornati location, and aged carefully in barrel to underline the nobility of this extraordinary fruit.

**TASTING NOTES:** High tones of mandarin and citron, candied wild cherries running towards a juicy long finish.

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## **BAROLO**

**VARIETY:** 100% Nebbiolo

**APPELLATION:** Barolo DOCG

**TOTAL PRODUCTION:** 25,000 bottles

**VINEYARD ALTITUDE:** 300 meters

**AGING:** 24 months barrique, 12 months bottle at 15°C.

**MACERATION TIME:** 3-4 weeks, 70% whole cluster

**VINIFICATION METHOD:** Alcoholic fermentation occurs spontaneously with indigenous yeasts without using sulfites, careful maceration and temperature time control.

**DESCRIPTION:** 'Ripe' or 'oxygen rich' stems and a selection of the best fruit from over 10 parcels, for partially whole cluster fermented Nebbiolo, extraordinary fresh and deep components in this important 4 star vintage!

**TASTING NOTES:** A focused nose of blood oranges, white peaches and a hint of raspberry and chocolate driven finish, all wrapped up in the never invasive, but certainly present tannins.

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## **BAROLO MARIONDINO**

**VARIETY:** 100% Nebbiolo

**APPELLATION:** Barolo DOCG Mariondino

**TOTAL PRODUCTION:** 3,000 bottles

**VINEYARD ALTITUDE:** 290 meters

**AGING:** 24 months barrique, 12 months bottle at 15°C.

**MACERATION TIME:** 4-6 weeks; 70-80% whole cluster

**VINIFICATION METHOD:** Alcoholic fermentation occurs spontaneously with indigenous yeasts without using sulfites, careful maceration and temperature control.

**DESCRIPTION:** The Mariondino vineyard is situated in the southern part of the Castiglione Falletto municipality, a mineral rich vineyard site consisting of courser clays emphasizing an extraordinary fresh and elegant aspect of Barolo.

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## **BAROLO LE COSTE DI MONFORTE**

**VARIETY:** 100% Nebbiolo

**APPELLATION:** Barolo DOCG Le Coste Mosconi

**TOTAL PRODUCTION:** 1,000 bottles

**VINEYARD ALTITUDE:** 450 meters

**AGING:** 24 months barrique, 12 months in bottle at 15°C.

**MACERATION TIME:** 4-6 weeks; 70-80% whole cluster

**VINIFICATION METHOD:** Alcoholic fermentation occurs spontaneously with indigenous yeasts without using sulfites, careful maceration and temperature control.

**DESCRIPTION:** Coste Mosconi, two vineyards facing Serralunga, but still part of the southern Montforte d'Alba district, offering melted chocolate and spice components every vintage.



## **BAROLO BUSSIA**

**VARIETY:** 100% Nebbiolo

**APPELLATION:** Barolo DOCG Bussia

**TOTAL PRODUCTION:** 5,000 bottles

**VINEYARD ALTITUDE:** 300 meters

**AGING:** 24 months barrique, 12 months bottle at 15°C.

**MACERATION TIME:** 4-6 weeks; 70-80% whole cluster

**VINIFICATION METHOD:** Alcoholic fermentation occurs spontaneously with indigenous yeasts without using sulfites, careful maceration and temperature time control.

**DESCRIPTION:** The long strip of the Rocche vineyards with its forty year old vines, extends from the Castiglione Falletto appellation south into the Monforte municipality. South eastern exposure and a lime rich soil vineyard emphasize a very aromatic version of Barolo. Other portions are grown on the warmer Munie vineyard and the lower altitude Fiurin vineyard, all three back to back in the Bussia district.



## **BAROLO BUSSIA RISERVA GOLD LABEL**

**VARIETY:** 100% Nebbiolo

**APPELLATION:** Barolo DOCG Riserva

**TOTAL PRODUCTION:** 4,000 bottles

**VINEYARD ALTITUDE:** 300-330 meters

**AGING:** 30 months barrique, 3 years bottle at 15°C.

**MACERATION TIME:** 28 days

**VINIFICATION METHOD:** Alcoholic fermentation occurs spontaneously with indigenous yeasts without using sulfites, careful maceration and temperature control.

**DESCRIPTION:** ONLY PRODUCED IN MAGNUMS! From the Bussia vineyards in Montforte an old vine lot receiving special attention of 10 years cellaring!

**TASTING NOTES:** Fresh notes of wild cherries, moments of light orange marmalade, intertwined in a bottomless well of silky tannins.



## **BAROLO RISERVA SILVER LABEL**

**VARIETY:** 100% Nebbiolo

**APPELLATION:** Barolo DOCG Riserva

**TOTAL PRODUCTION:** 4,000 bottles

**VINEYARD ALTITUDE:** 300-330 meters

**AGING:** 30 months barrique, 3 years bottle at 15°C.

**MACERATION TIME:** 3 weeks

**VINIFICATION METHOD:** Alcoholic fermentation occurs spontaneously with indigenous yeasts without using sulfites, careful maceration and temperature control.

**DESCRIPTION:** The Silver Riserva is a selection of the best grapes of the oldest Nebbiolo vines in the Bussia vineyards. 2005 was similar to 2010, an average vintage in the rest of Italy, but impressive enough in the north western part of Italy to warrant some dedicated attention. In fact, Marco produced only one regular Barolo in 2005, the blue special anniversary label celebrating their 35 years of making and bottling Barolo, but the best grape source was left for this special silver reserve label.

**TASTING NOTES:** Cherries, bitter orange marmalade, raspberry and a light dusting of fine cacao.

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## **DOLCE**

**VARIETY:** 100% Nebbiolo

**APPELLATION:** Vino Rosso from very ripe grapes

**TOTAL PRODUCTION:** 2,000 bottles

**VINEYARD ALTITUDE:** 300 meters

**AGING:** 15-20 months barrique, 12 months in bottle at 15° C.

**MACERATION TIME:** 7 days

**VINIFICATION METHOD:** Grapes are picked when extremely ripe, placed into holed baskets and left for 2 months in an air conditioned room where it rests without 'stress' and continues to ripen. Vinification takes place in January with careful temperature control. When alcohol reaches 14% the fermentation is stopped by cold temperatures and one filtration.

**DESCRIPTION:** Nebbiolo grape in a different interpretation: 1.5 month full cluster drying before fermentation; 13% alc; 90 gr RS

**TASTING NOTES:** Rhubarb, candied red fruit with fresh and dry figs, supported by creamy tannins reminiscent of green tea.

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## **SPUMANTE METODO CLASSICO BRUT**

**VARIETY:** 100% Nebbiolo

**APPELLATION:** Vino Spumante di Qualità

**TOTAL PRODUCTION:** 10,000 bottles

**VINEYARD ALTITUDE:** 300-330 meters

**AGING:** 35 months bottle sur lie, degourgement February 2014

**MACERATION TIME:** none

**DESCRIPTION:** Marco's own interpretation of a méthode ancestral: excluding addition of any sucrose. Using instead late harvest grape must from same vintage and varietal for re-fermentation and dosage.

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