

PARUSSO / PIEDMONT



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.

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.

WINERY SPECS

APPELLATIONS: Barolo DOCG, Barbera d'Alba DOC, Langhe Nebbiolo DOC, Dolcetto d'A lba 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 & VITICULTURIST: Marco Parusso

VINYARD HECTARES: 24

TOT BOTTLES PRODUCED: 130,000

PARUSSO - LANGHE BIANCO DOC



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.

PARUSSO - LANGHE BIANCO BRICCO ROVELLA DOC



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.

PARUSSO - 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.

PARUSSO - DOLCETTO DI ALBA PIANI NOCE DOC



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!

PARUSSO - LANGHE NEBBIOLO DOC



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.

PARUSSO - BARBERA DI ALBA 'ORNATI' DOC



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.

PARUSSO - BARBERA DI ALBA SUPERIORE DOC



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.

PARUSSO - BAROLO DOCG



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.

PARUSSO - BAROLO MARIONDINO DOCG



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.

PARUSSO - BAROLO LE COSTE DI MONFORTE DOCG



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.

PARUSSO - BAROLO BUSSIA DOCG



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.

PARUSSO - BAROLO BUSSIA RISERVA GOLD LABEL DOCG



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.

PARUSSO - BAROLO RISERVA SILVER LABEL DOC



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.

PARUSSO – 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

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

PARUSSO - 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, degorgement 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.