



*Parusso*

## BAROLO DOCG BUSSIA RISERVA

*The Barolo Bussia Riserva "Gold Label" is produced only from a careful selection of Nebbiolo grapes grown in the Bussia area of Monforte d'Alba. A prestigious twenty-year collection dedicated to Francesco, first-born son of Marco Parusso.*

*Harvest: Carefully harvested by hand in small baskets with holes.*

*Vinification: After gentle pressing, the grapes undergo a long maceration. Alcoholic fermentation takes place spontaneously with indigenous yeasts without the use of sulfites, with careful control of maceration times and temperature.*

*Aging: in small oak barrels for a minimum of 18 months in contact with its yeasts.*

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*Refinement: long aging in bottle at a controlled temperature of 15°C.*

*Color: intense garnet red.*

*Aroma: intense and complex, dried rose petals, licorice and sweet tobacco, hints of ripe cherry notes of ripe cherry and sweet hay.*

*Taste: smooth on the palate, harmonious, delicate tannins.*

*A wine of extraordinary complexity, maintaining a great freshness.*

*Serving temperature: 16 - 17 °C.*

*Food pairing: Roasted meats, game, truffle dishes, mature cheeses.*

*Bottle sizes: L. 1,500; L. 3,000; L. 5,000.*

