

Barolo Parussi

D E N O M I N A Z I O N E D I O R I G I N E C O N T R O L L A T A
E G A R A N T I T A

Made from Nebbiolo grapes grown in the Parussi vineyard (sheet no. 2, land parcel no. 342, 108, 268) in Castiglione Falletto

Altitude: 300 m (984 ft)

Total Surface Area: 1.3 hectares (3.2 acres)

Soil Composition: Calcareous, clayey and sandy

Training System and Vine Density: Traditional Guyot, with about 5,000 vines per hectare (2,024 vines per acre)

Yield: 4.5 tons per hectare (1.8 tons per acre)

Average Age of Vines: 40 years

Harvest: Manual, in the second half of October

First Year of Production: 2007

Alcohol Content: 13.5-14.5% by vol. (depending on the vintage)

Vinification and Aging: A traditional Barolo, 15-20 days of fermentation and maceration at 31-33°C (88-91°F); aged in oak barrels for about 30 months and left to mature in bottles placed in special dark, cool cellars for about a year.



The excellent southeasterly/southwesterly exposure of the vineyard situated on the crest of the hill, in the Parussi sub-zone, guarantees the production of excellent quality grapes. The very calcareous soil conveys a remarkable structure with quite strong tannins. Parussi is the first Barolo made from grapes grown outside Serralunga d'Alba, in another fantastic area: Castiglione Falletto. The traditional vinification and aging processes, which are the same as those used for its "Barolo brothers" from Serralunga d'Alba, highlight the well-known capacity of Nebbiolo grapes to deliver Barolos with different fascinating characteristics reflecting even the slightest changes in the microclimate and soil the grapes were grown in.

Appearance: Deep garnet red

Bouquet: Ethereal and enveloping with intense and persistent notes of sweet spices, sandalwood, tobacco, and leather.

Flavor: Great structure. Remarkable tannins which soften with time and make it a perfect wine for aging. Its very long finish is typical of Barolos from Castiglione Falletto.

Service Temperature: It is best to decant and serve it at temperatures between 18-20°C (64-68°F).

Food Pairings: Perfect with the rich, traditional cuisine of the region, stewed meats, and medium--long matured cheeses.

Serralunga d'Alba

M A S S O L I N O