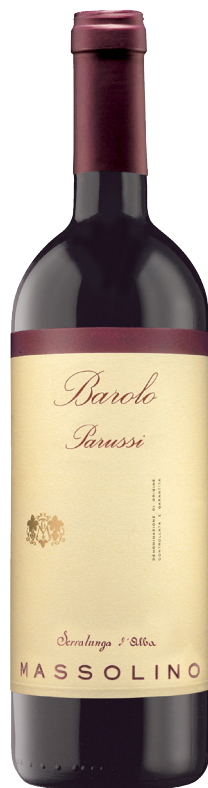


Barolo Parussi

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 above sea level.

Total surface area: 1.3 hectares.

Soil composition: calcareous, clayey and sandy.

Training system and vine density: traditional Guyot, with about 5,000 vines per hectare.

Yield per hectare: 4.5 tons.

Average age of vines: 40 years.

Harvest: manual, in the second half of October.

First year of production: 2007.

Total bottles produced: from 4,000 to 5,000 0.75-litre bottles (depending on the vintage).

Alcohol content: 13.5-14.5% by Vol. (depending on the vintage).

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

Note: the excellent south-easterly/south-westerly exposure of the vineyard

production of excellent quality grapes. The very calcareous soil conveys a remarkable structure with quite strong tannins.

Tasting characteristics

Appearance: deep garnet red.

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

Flavour: great structure. Remarkable tannin which softens with time and make it a perfect wine also for ageing. Its very long finish is typical of Barolos from Castiglione Falletto.

It is best to decant and serve it at temperatures between 18-20° C.

Parussi is the first Barolo made from grapes grown outside Serralunga d'Alba, in another fantastic area: Castiglione Falletto. The traditional vinification and ageing 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.

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