Parusso

BAROLO DOCG
BUSSIA RISERVA "ORO"

Vintages produced: 1999-2001-2004-2006-2009

The Barolo Bussia Riserva "Golden Label" is produced only from a careful selection of Nebbiolo grapes cultivated in the prestigious Bussia area in Monforte d'Alba. This Barolo Riserva offers extraordinary emotions, showing a great structure due to a long refining in cellar.

Grape Harvest: carefully by hand in small holed baskets.

Vinification: after a soft pressing the grape occurs a long maceration. The alcoholic fermentation starts spontaneously with its indigenous yeasts without using sulfites.

Aging: in small oak barrels for minimum 18 months in contact on its indigenous yeasts, in bottle for almost 5 years at controlled temperature of 15°C.

Color: deep garnet red.

Bouquet: explodes from the glass with layers of ripe fruit, dark cherry, plums, scents of blackberry, mint.

Taste: huge, ripe tannins, on the finish it shows the same bouquet fruity hints.

Serving temperature: 16°C.

Serving suggestions: roast meat, game, truffle dishes, ripe cheese.

Bottle Sizes: L. 0.750; L. 1.500; L. 3.000;