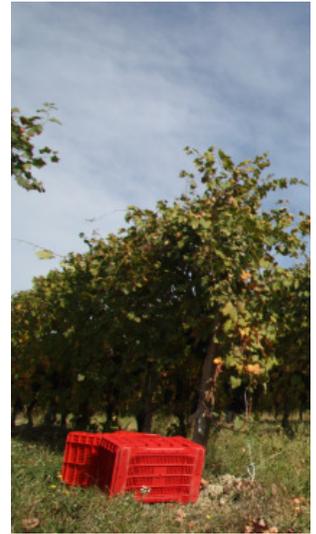


# PARUSSO/PIEDMONT



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.

APPELLATIONS: Barolo DOCG, Barbera d'Alba DOC, Langhe Nebbiolo DOC, Dolcetto d'Alba 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: owner

VITICULTURIST: owner

HECTARES VINEYARD: 24

TOT PROD BOTTLES: 130,000

WINES: Barolo DOCG, Barolo Mariondino DOCG, Barolo Bussia DOCG, Barolo Mosconi DOCG, Barolo Bussia Oro Riserva, Langhe Nebbiolo, Dolcetto d'Alba Piani Noce, Barbera d'Alba Oranti, Barbera d'Alba Superiore, Langhe Nebbiolo Rosato, Langhe Bianco, Langhe Bianco Bricco Rovella, Metodo Classico Spumante