



# **BAROLO**

## DENOMINAZIONE DI ORIGINE CONTROLLATA E GARANTITA **PARUSSI**

A vineyard located in one of the most well-known wine countries in the municipality of Castiglione Falletto. .....

#### **Municipality of production**

Castiglione Falletto

### **Grape Variety**

100% Nebbiolo

#### Aspect

West, South-West

#### Altitude (a.s.l.)

270-290 m

#### Soil

A beautiful vine-covered hollow formed by medium textured soil, loose on the surface and tending towards limestone. At a little over a metre in depth, there are hard layers of whitish grey and bluish marl from the Langhian Stage of the Miocene Epoch.

#### **Training system**

Upwards-trained vertical-trellised with traditional Guyot pruning.

#### Age of the vineyard (years)

15-40

#### **Plant density**

4,000 plants

#### **Cropping level per hectare**

75/80 ql grapes

#### **Processing**

Crushing/destemming, vinification with fermentation in stainless steel vats at controlled temperature with long submerged-cap maceration for 4 to 7 weeks, depending on the vintage. Natural malolactic fermentation at temperature 20°C. Storage in stainless steel for 2/4 months.

24 months in large Slavonian oak barrels

#### Refinement

4/6 months in stainless steel and minimum six months in the bottle

#### Alcohol by volume

14% Vol (based on the vintage)

### **Acidity**

5.4 g/l

#### **Sugars (Reducers)**

0.3-0.5 g/l

#### **Organoleptic characteristics**

Wine with a nice bright color and captivating nuances that endure over time. An intense bouquet, rich and lingering with hints of scented wood, mint and sensations of ripe fruit. With time, estery sensations develop with hints recalling resin and sweet spices. Full flavor, well-structured, marked acidity and tannic weave which evolve and balance out as the years go by. A wine that generally tends to be ageworthy.

#### **Serving temperature**

16°-18°C

#### **Recommended pairing**

Excellent with roasts, game









