

Serralunga d'Alba

MASSOLINO

# BAROLO PARUSSI 2019

*The estate's latest Cru. The only one of our Barolos to be made with grapes from Castiglione Falletto. Structured and expressive.*

For Barolo DOCG Parussi we left the confines of Serralunga, choosing a vineyard in Castiglione Falletto. Thanks to the characteristics of Nebbiolo, a grape variety capable of capturing the differences in microclimate and soil composition and translating them into sensations, the result astonished us. Structured, important, austere. Made from Nebbiolo grapes grown in our vineyard in the A.G.M. "Parussi" in Castiglione Falletto.

**Soil composition:** Mixed consistency.

**Total Surface Area:** 1.65 Hectares

**Average age of vines** 40 years

**Altitude :** 290m (11417.3 inches) above sea level

**First year of production:** 2007

**Vinification and aging:** Traditional Barolo with long fermentation and maceration in oak fermenters ("tini") at temperatures around 30°C (86°F); the wine is aged in large Slavonian oak casks for up to 30 months before being left to mature in bottles placed in special dark, cool cellars.

**Notes:** The excellent south-easterly/south-westerly 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.

## TASTING CHARACTERISTICS

**Color:** Deep garnet red.

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

**Tasting Notes:** 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 (64°-68°F). 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 the 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.

**Seasonal Trend** 2019 was marked by two very different stages: a dry and warm spring and an overall rainy and relatively cool summer. Also, two major events occurred throughout the season: a high peak of temperature in late June, with the thermometer touching 40°C (despite the average summer climate being cooler) and a hailstorm at the beginning of September.

The year in the vineyard began slowly due to the winter season lasting until February. This resulted in a delay in the arrival of spring, which brought about a period of rain and low temperatures until the middle of March. Nevertheless, plant growth resumed as per normal in the second part of spring, being sunny and dry and supported by the considerable amount of water accumulated in the soil.

These conditions continued throughout June: high temperatures combined with the availability of water in the soil created the conditions for rapid plant growth, which required vine growers to take great care over containing any plant protection issues. In particular, between 20th and 24th June a high peak of around 40°C was recorded, causing minimum scorching damage in the most exposed vineyards; hail nets installed in our most important plots helped to shade the grapes a bit and prevented possible harm. This heatwave was followed at the beginning of July by heavy rains, lasting for several days, immediately causing a fast temperature decrease. This led to a period marked by well-distributed rainfalls and mild temperatures, slowing down the plant growth and making for the anticipation developed in the first part of the season.

On September 5th there was the only hailstorm recorded in the Langhe, which luckily did not cause severe damage. A hailstorm in this season is potentially very dangerous, considering the advanced stage of maturation of the grapes; yet, once again, the hail nets did a wonderful job and we recorded minimum hail damage.

Apart from this unfortunate event, the season continued with a good alternance of sunny days and cool nights, making for a regular harvest start. The Nebbiolo grapes were picked in the second half of October, and analysis parameters showed good sugar levels and an excellent polyphenol profile, providing the wines a good structure and excellent aging potential; in other words, "classic".

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