

Barolo DOCG Parussi - Chionetti

CHIONETTI

The Producer:

The history of the Chionetti family has been linked to the vine from the 19th century. The turning point came in 1912 when Giuseppe Chionetti bought the farm in a suitable area for vineyards in San Luigi in the town of Dogliani. Starting from this moment the Chionetti family linked its own name with the Dolcetto wine they were selling to the biggest traders of the area. Gradually the sale of bottled wine, and consequently the Chionetti name, were established. Andrea then, the son of Quinto, decided to explore the potential of their vineyards and, as a result, they started to produce three crus: Sorì Briccolero, San Luigi, Vigna la Costa.

The Wine:

Grape(s): 100% Nebbiolo
Area: Parussi is a cru in the Castiglione Falletto municipality; the vineyard has been planted at an altitude of about 200 mts a.s.l.
Harvest: Harvest in October
Vinification: The alcoholic fermentation in oak vats.
Ageing: Ageing in big French oak barrels not toasted. The wine is not filtered

Tasting Notes:

- The colour is ruby red, slightly opalescent. When young, the nose has typical fruity and floral notes such as dried rose, hints of spices and liquorice.
- The taste is important, with a dense and whole tannic structure; a fresh and at the same time sapid final.

Code: 2314
ABV: 14,5%
Pack: 6x75cl
Vegan: Yes
Vegetarian: Yes
Organic: Yes - not certified
Closure: Cork

