

# Roberto Voerzio Barolo 'Cerequio' DOCG



## THE FACTS

**COUNTRY:** Italy

**REGION:** Piedmont

**APPELLATION:** Barolo

**CEPAGE:** 100% Nebbiolo

**WINEMAKING:** South facing hills, 500 grams per plant yields, end of September harvest, fermentation in stainless steel.

**ALCOHOL BY VOLUME:** 14.5%

**AGING:** 2 yrs barrels/casks, 8 mo steel, 8 mo bottle

**ANNUAL PRODUCTION:** 500 Cases

## THE STORY

Roberto Voerzio roots himself in the vineyards of Piemonte. Working beside both his father and grandfather, the beauty of La Morra inspired Roberto to pioneer for new pastures. Since age 20, the young man was aware of the prestige that came with his region, as well as the untapped potential unforeseen with La Morra and greater Langhe.

**PHILOSOPHY:** Now a living legend of Piemonte, Roberto founded his philosophy on 3 pillars: Prime Location, Natural Farming, and the Unique maintenance of vineyards - low yields, extreme selection (green harvest) with high density plantation. He strives for a wine that only finds perfection in its rarity.

## THE ADJECTIVES

**OVERALL:** Suave & Generous

**AROMAS / FLAVORS:** Cherry, Mint, Cassis, Eucalyptus, Citrus Peel

**MOUTHFEEL:** Piercing Tannin throughout with Crisp Acidity

## THE SELLING POINTS

There's no One like Roberto, There's no Cru like Cerequio

**AWARDS:** 98pts James Suckling

**SUSTAINABILITY:** Green Practicing, Minimal Intervention / Augmentation, Natural Fermentation

**PAIRINGS:** Grilled Steak, Truffle Risotto, Aged Sheep Cheese

