

Roberto Voerzio

Barolo 'La Serra' DOCG



THE FACTS

COUNTRY: Italy

REGION: Piedmont

APPELLATION: Barolo

CEPAGE: 100% Nebbiolo

WINEMAKING: 500 grams per plants yield, 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: Energetic & Brilliant

AROMAS / FLAVORS: Sweet Berry, Light Tar, Hazelnut, Orange Peel, Terracotta

MOUTHFEEL: Creamy, Chewy & Long-Lasting

THE SELLING POINTS

Succinct, Incomparable Representation of South La Morra

SUSTAINABILITY: Sustainable In Practice, Minimal Intervention / Augmentation, Natural Fermentation

PAIRINGS: Tajarin Pasta, Crispy Duck, Stew with Mint and Glazed Carrot

