

# Roberto Voerzio

## Barolo 'Rocche dell'Annunziata' DO

### 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:** Focused & Vibrant

**AROMAS / FLAVORS:** Black and Red Berries, Berry Compote, Red Plums, Mocha, Stone, Dark Chocolate, Mint, Balsam Herb

**MOUTHFEEL:** Full & Delightfully Ever-changing

### THE SELLING POINTS

Annunziata on Full Display for the King of Wines

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

**PAIRINGS:** Rabbit Stew, Mushroom Risotto, Roasted Lamb with Mint

