

# Roberto Voerzio Barbera d'Alba 'Il Ceretto'

## THE FACTS



**COUNTRY:** Italy

**REGION:** Piedmont

**APPELLATION:** Alba

**CEPAGE:** 100% Barbera

**WINEMAKING:** 1 kg per plant yield, Mid-September harvest, fermentation in stainless steel. Grown on East facing hills.

**ALCOHOL BY VOLUME:** 14.0%

**AGING:** 12 months in barriques

**ANNUAL PRODUCTION:** 2,000 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:** Tight, Dense & Delicious

**AROMAS / FLAVORS:** Blackberry, Mineral, Black Pepper, Plum Skin, Mocha, Lavender, Granite

**MOUTHFEEL:** Fuller Bodied with Creamy Tannin

## THE SELLING POINTS

World Class Winemaking for Barbera - A Cultural Pillar

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

**PAIRINGS:** Wild Boar with Mushrooms, Pasta w/ Sage & Butter, BBQ

