

Roberto Voerzio Barolo 'La Morra' DOCG



THE FACTS

COUNTRY: Italy

REGION: Piedmont

APPELLATION: Barolo

CEPAGE: 100% Nebbiolo

WINEMAKING: 50% Voerzio Crus, 50% Boiolo. 1kg harvest from each plant with tough selection.

ALCOHOL BY VOLUME: 14.0%

AGING: 12 months in Tonneaux

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: Deep, Refined & Firm

AROMAS / FLAVORS: Dried Rose petals, Cedar, Light Plums, Strawberry, Violet, Cherry

MOUTHFEEL: Tight & Balanced yet Expansive

THE SELLING POINTS

A Beguiling Representation of La Morra's Prowess

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

PAIRINGS: Aged Espresso Cheese, Brasato al Barolo

