

# Roberto Voerzio Barolo 'Fossati' 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.

**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 unforseen 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:** Charismatic, Centered & Disciplined

**AROMAS / FLAVORS:** Black Pepper, Cherry, Smoke, Red Roses, Licorice

**MOUTHFEEL:** Full Bodied yet Profoundly Tranquil

## THE SELLING POINTS

A Decadently Balanced Understanding of Fossati Barolo

**AWARDS:** 99pts James Suckling

**SUSTAINABILITY:** Green Practicing

**PAIRINGS:** Sweetbreads, Roasted Goose, Porcini Risotto

