## Roberto Voerzio Langhe Ne<u>bbiolo 'Disan</u>francesco'



The Facts

COUNTRY: Italy REGION: Piedmont APPELLATION: Langhe CEPAGE: 100% Nebbiolo WINEMAKING: 100% nebbiolo single Vineyard, 1 kg per plant yields, mid September harvest, stainless steel native yeast fermentation ALCOHOL BY VOLUME: 13.5% AGING: 12 months in cask ANNUAL PRODUCTION: 2000 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: Aromatic & pure AROMAS / FLAVORS: Black cherries, dried wildflowers, mint & white pepper MOUTHFEEL: Suave, concentrated & textured

## The Selling Points

SUSTAINABILITY: Green Practicing, Minimal Intervention / Augmentation, Natural Fermentation PAIRINGS: Grilled chicken; salumi with truffles; pasta with game sauce



erendip