

Roberto Voerzio

Barbera d'Alba 'Pozzo Della annunziata' DOCG

THE FACTS

COUNTRY: Italy
REGION: Piedmont
APPELLATION: Alba
CEPAGE: 100% Barbera
WINEMAKING: 450 grams per plant yield, Mid-September harvest, fermentation in stainless steel, South facing hills.
ALCOHOL BY VOLUME: 15.5%
AGING: 2 yrs barrels/casks, 8 mo steel, 8 mo bottle
ANNUAL PRODUCTION: 100 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: Vivid, Composed & Outstanding
AROMAS / FLAVORS: Pepper, Tire, Tobacco, Coffee, Cherry, Strawberry, Toasted Bread, Plum, Blackberry
MOUTHFEEL: Acidic, Full & Dynamically Tannic

THE SELLING POINTS

Perhaps the Best Barbera Out There - Unbelievably Great
AWARDS: 98pts James Suckling
SUSTAINABILITY: Green Practicing, Minimal Intervention / Augmentation, Natural Fermentation
PAIRINGS: Rabbit with Olives, Braised Duck, Rack of Lamb, Top Tier BBQ

