

Roberto Voerzio Dolcetto d'Alba 'Priavino'

THE FACTS



COUNTRY: Italy

REGION: Piedmont

APPELLATION: Alba

CEPAGE: 100% Dolcetto

WINEMAKING: Hand-harvested in September. Fermented on indigenous yeasts in stainless steel tanks. Unfined and unfiltered.

AGING: aging in stainless steel for 12 months

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: Wonderfully juicy yet utterly refined

AROMAS / FLAVORS: Aromas of plum, black cherries, herbs, lavender

MOUTHFEEL: Suave & silky with impressive depth

THE SELLING POINTS

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

PAIRINGS: fish, white meat, salads

