

Roberto Voerzio

Barbera d'Alba 'Il Ceretto'

THE FACTS

COUNTRY: Italy

REGION: Piedmont

APPELLATION: Alba

CEPAGE: 100% Barbera

WINEMAKING: 1 kg per plant yield, Mid-September harvest, fermentation in stainless steel. Grown on East facing hills.

AGING: 12 months in barriques

ANNUAL PRODUCTION: 2,000 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: Tight, Dense & Delicious

AROMAS / FLAVORS: Blackberry, Mineral, Black Pepper, Plum Skin, Mocha, Lavender, Granite

MOUTHFEEL: Fuller Bodied with Creamy Tannin

THE SELLING POINTS

World Class Winemaking for Barbera - A Cultural Pillar

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

PAIRINGS: Wild Boar with Mushrooms, Pasta w/ Sage & Butter, BBQ

