

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.

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

PAIRINGS: Rabbit with Olives, Braised Duck, Rack of
Lamb, Top Tier BBQ

