



# AZIENDA AGRICOLA ROBERTO VOERZIO

## Barolo 'Fossati Case Nere'

### Riserva 10 Anni

*Of the living winemaking legends in Piedmont, there are few quite like Roberto Voerzio. His fame is international, his philosophy uncompromising, and his Barolo wines seemingly eternal. Nebbiolo here is deep and soulful, wonderfully juicy yet utterly refined, with flavors that tend toward riper, blacker fruits. Voerzio wines should never be rushed, however, as they require at least five years in bottle before revealing their true nature. And there is no question that this true nature—suave, concentrated, textured—places Azienda Agricola Roberto Voerzio solidly in the ranks of Italy's finest winemaking estates.*

**WINERY:** Azienda Agricola Roberto Voerzio

**WINEMAKER:** Roberto Voerzio

**ESTABLISHED:** 1986

**REGION:** ITALY • Piedmont • La Morra

**APPELLATION:** Barolo DOCG

**BLEND:** 100% Nebbiolo

**VINEYARDS:** A selection of grapes from Barolo cru vineyards 'Fossati' and 'Case Nere' in the commune of La Morra; plots face full south. Each older vine is pruned carefully, to ensure very low yields, approx. 500 grams of fruit per plant. The most profound pair of La Morra's many top vineyards. Nebbiolo here is deeply structured, with wines that require many years to reach their prime drinking window. This is why Voerzio ages this wine a total of 10 years before release.

**AGE OF VINES:** 35 years, on average

**WINEMAKING:** Hand-harvested between end September and early October. Fermented on indigenous yeasts in stainless steel tanks. Aged for 24 months in French oak barrels (30% new), then eight months in tank, followed by seven years in bottle.

**TASTING IMPRESSIONS:** Aromas of smoke, black cherries, southern herbs, red roses, licorice. High-toned and profound at once; impressive structure.

**PAIRING SUGGESTIONS:** Grilled steak or roasted fowl; risotto with truffles; well-aged Italian sheep's cheese



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