



## AZIENDA AGRICOLA ROBERTO VOERZIO

### Barolo 'Sarmassa di Barolo'

*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:** Estate vines in 'Sarmassa di Barolo' sit at 750-900 feet in altitude in the commune of Barolo, facing full south. Each older vine is pruned carefully, to ensure very low yields, approx. 500 grams of fruit per plant.

**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 an additional eight months in bottle before release. Unfined and unfiltered.

**TASTING IMPRESSIONS:** Aromas of black and red cherries, red plums, mocha, vanilla, floral notes. Ripe, silky, inviting. Very fleshy and long.

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



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