



AZIENDA AGRICOLA ROBERTO VOERZIO

Barolo 'La Serra'

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 'La Serra' sit at 1,100-1,350 feet in altitude in the commune of La Morra, facing southeast. Each older vine is pruned carefully, to ensure very low yields, approx. 500 grams of fruit per plant. One of the top vineyards in La Morra, known for its tannic, structured wines.

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 older French oak barrels and 15HL "botti," then an additional eight months in tank, followed by eight months in bottle before release. Unfined and unfiltered.

TASTING IMPRESSIONS: Aromas of black cherries, red plums, blood orange, menthol, licorice. Fine-grained tannins, good structure.

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



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