Roberto Voerzio

Barolo Brunate 2017

Piemont, Italie

Voici un Barolo de la célèbre vigne Brunate. Les vignes sont plantées à une densité de 1,620 par acre et les raisins sont récoltés à la fin Septembre. Le vin est élevé dans une combinaison de barriques de chêne français (1/3 neuves) pendant deux ans et il est affiné pendant un an dans en cuve avant d'être mis en bouteille.

Notes de dégustation: Concentré et de couleur rouge rubis intense, ce Barolo sans pareil offre des arômes complexes de cassis très mûrs, de framboises et de cèdre magnifiquement intégrés avec des notes minérales, de champignons, de liqueur de moka, de fumée, d'eucalyptus, et le poivre.

97 James Suckling

Alcool :14,50 %

Composition: 100% Nebbiolo

Barolo Brunate 2017

James Suckling (JS) : 97 Points (2017)

Very subtle aromas of dried strawberry with cedar and flowers that follow through to a full body with tight, linear tannins that are focused and polished. Earth, spice and stone undertones. Extremely firm and long. Succulent. Racy and driven. Needs four or five years to open.

Vinous (Antonio Galloni) (VN) : 95 Points (2014)

The 2014 Barolo Brunate is a powerhouse wine that is going to require at least a few years to shed some of its formidable tannin. Big and ample on the palate, with striking depth, the 2014 captures all of the virile intensity this site is known for. The black cherry, lavender, menthol, licorice and dark spice flavors take on shades of gravitas and exoticism in this deep, structured Barolo from Roberto Voerzio. (AG) (2/2018)

Robert Parker (RP) : 96 Points (2012)

The Roberto Voerzio 2012 Barolo Brunate is a stunning expression with layered complexity and finesse. The wine shows a lively garnet-ruby color with a balanced and intense bouquet. You'll recognize tar, cigar ash, grilled herb and cured leather with lots of dark fruit at the core. Those fruit tones recall black currant and plum. The quality of those primary aromas is tight and powerful, but not aggressive. This wine promises a long aging future as those fine tannins become even silkier.