Roberto Voerzio

Barolo Brunate 2017

Piedmont, Italy

Made from 100% Nebbiolo from the Brunate vineyard. The vines are planted at a density of 1,620 per acre and the grapes are harvested in late September. The wine is aged in a combination of 1/3 new and 2/3 used French oak barriques for two years, and it is refined for one year in tank before being bottled.

Tasting Notes: Concentrated and intensely ruby red in color, this superlative Barolo offers complex aromas of super-ripe red currants, raspberries, and cedar beautifully integrated with mineral notes, mushrooms, mocha liqueur, smoke, eucalyptus, and pepper on the nose.

97 James Suckling

Alcohol :14,50 %

Composition: 100% Nebbiolo

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Azienda Agricola

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.