



Roberto Voerzio

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BAROLO

TORRIGLIONE

First Grape-harvest:
2000

Town:
La Morra

Plant density:
5000/8000 vines/ha

Yield for plant:
500/700 gr.

Exposure:
south

Variety:
100% Nebbiolo

Harvest:
end september - early october

No. Bottles produced:
70 - 900 Magnum 1,5 lt.

Fermentation:
steel

Refining:
24 months in barriques 30% new 70% used
8 months in steel and 8 months in bottle

Serving temperature:
15° C - 16° C, if it's possible to open the
bottle 2 or 3 hours before



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