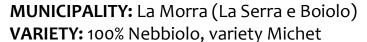
## voerziomartini

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PLANTS/HA: 6000

PLANTED VINEYARD'S YEAR: 1971

**TRAINING SISTEM:** Guyot

**SUN EXPOSITION:** South / South East

**SOIL:** characterized by the Marne of Sant'Agata: mixed clay, fine

sand and calcareous components **ALTITUDE ABOVE SEA LEVEL:** 400 m.

**IN THE VINEYARD:** In the last 30 years the leaf surface has been considerably increased compared to the quantity of bunches, so as to always obtain very high quality grapes.

**THINNING:** the selection of the grapes takes place mainly in the vineyard during the entire phase of fruit set, veraison and ripening. Three/four green harvest are made manually in order to reduce the production per hectare and to have clusters all equal with a uniform ripening.

**HARVEST:** it is done by hand using small crates in order not to broke the grapes before the crushing.

**VINIFICATION:** the alcoholic fermentation takes place with emerged cap in stainless steel tanks and it lasts 14/15 days. This process takes place with controlled temperature and oxygenation.

All the operations after the fermentation are made using nitrogen in order to protect the wine from oxygen, to preserve aromas and color and to limit the use of sulfites.

**AGEING:** after the malolactic fermentation, the ageing takes place in wood. Tonneaux are used: 500 Lt, French oak (60% new, 40% second passage) for 24 / 30 months.

DRY EXTRACT: 32 g/L

COLOR: Garnet red with light amaranth hints.

**PERFUME**: Intense, with a very wide range of fragrances that can range from captivating spicy to sweeter, floral and fruity notes. Delicate memory of vanilla. **TASTE**: Full, soft, with the right tannic balance and great persistence. Excellent notes of cocoa and overripe fruit. We are facing a full-bodied, classic wine that represents in an excellent way the important character of our lands. It doesn't fear the aging period.



VOERZIO MARTINI BAROLO 2015

This is big and powerful with lots of chewy tannins and intense fruit. Smoky wood comes out, too. Full body. Loads of flavor on the finish. Goes on for minutes. Needs a lot of time to mellow. Try in 2025.

