



LUIGI VOGHERA Barbaresco 'Cottà'

REGION/ ORIGIN	Piemonte Barbaresco DOCG	WINEMAKER	Livio Voghera
VINTAGE	2017	WINERY ESTABLISHED	1974
VARIETALS	100% Nebbiolo	VINEYARD(S)	5 acre estate vineyards
ALCOHOL	14.5%	AGE OF VINEYARD(S)	65 years old
FERMENTATION	Stainless steel	SOIL TYPE	Calcareous clay
AGING	24 months	VINEYARD(S) ELEVATION	275-300 meters
BARREL TYPE/ YEARS IN USE	3000L & 5000L French (Rovere) oak - used	FARMING METHODS	Sustainable
FILTER/FINING	Light/Plant based	PRODUCTION	20,000 bottles
TOTAL SULFUR RS	75 mg/l 0 g/l		

*Livio's sister Roberta, along with their mother Pinuccia,
own and chef at one of the top restaurants in the Barbaresco zone: Carlin Carlota*

Luigi Voghera is nestled smack dab in the middle of Barbaresco country in Piemonte, in a small village called Tetti, situated between the three main towns of the region: Treiso, Neive, & Barbaresco. In 1974, Luigi and his wife Pinuccia, officially opened up their lovely winery to focus on what their estate fruit could do best. Luigi has since passed on, but his son Livio has followed in his father's footsteps to a tee, and makes extraordinary wine from their sustainably farmed 22 hectares of vineyards. Livio has a small but beautiful cellar full of large old oak barrels to help age some of his wines, while still retaining as much specific varietal character from his grapes. Although Barbaresco is the true flagship of Livio's property, he is able to bring out a perfect and classic expression from every grape that he works with. As he has expanded his standard line of Nebbiolo and Barbera further, his Favorita, Arneis, and even Moscato are all precise and exquisite as well. Each and every year Livio strives to work more and more with the native flora and fauna for a wholistic production, and it shows in the love that you taste in the bottle.

*In the heart of Barbaresco & Barolo country in late fall, when the fog (la nebbia) rolls in,
the king of all grapes is ready for the harvest, thus aptly named: Nebbiolo*

Livio's fantastic 2017 Barbaresco 'Cottà' is the Voghera Family's flagship wine, and is only made in small amounts. The grapes come from a 5-acre, 65-year-old vineyard on the hillsides outside of Neive. Once the fruit is brought into the cellar, the wine ferments in stainless steel tanks and then ages for 2 full years in very old giant French oak barrels. The outcome is an excellent example of traditional Nebbiolo fruit with big aromas of violet, bark, spice and cherry. The finish is beautifully long with lingering notes of cherry, leather, coffee, and chocolate. Decant in order to enjoy the full richness of this wine. This is one of the finest examples of robust Barbaresco with a lot of class, but doesn't necessarily adhere to the 'feminine' side of its reputation, as it has a lot of grip and texture behind it.