



LUIGI VOGHERA Langhe Nebbiolo

REGION/ ORIGIN	Piemonte Langhe Nebbiolo DOC	WINEMAKER	Livio Voghera
VINTAGE	2016	WINERY ESTABLISHED	1974
VARIETALS	100% Nebbiolo	VINEYARD(S)	Estate vineyards
ALCOHOL	14.5%	AGE OF VINEYARD(S)	20 years old
FERMENTATION	Stainless steel	SOIL TYPE	Calcareous clay
AGING	12 months	VINEYARD(S) ELEVATION	260-300 meters
BARREL TYPE/ YEARS IN USE	3000L French (Rovere) oak - used	FARMING METHODS	Sustainable
FILTER/FINING	Light/Plant based	PRODUCTION	14,000 bottles
TOTAL SULFUR RS	70 mg/l 1 g/l	HARVEST	Early October

*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*

Voghera's 2016 Langhe Nebbiolo is a beautiful representation of the quality of fruit the Voghera estate has with Nebbiolo. A lovely southwestern exposed hillside vineyard of twenty years is harvested in early October and brought to the cellar for a soft pressing and fermentation in stainless steel. Aging in large and old French oak barrels for about a year leads to a complex yet harmonious and very balanced red wine. Floral notes accented by brushwood and spices fill the nose and then follow suit on the palate; accompanied by bright cherry tones, red plum, forest floor, fresh acidity, and gripping tannins. A wine that benefits from some decanting, enjoy it with rich dishes such as roasts and wild game, or strong, hard cheeses.