

Demarie Sabbia



LOCATION:

Italy > Piedmont >
Langhe > Roero

VARIETY:

Arneis, with skin contact

WINEMAKERS:

Paolo & Aldo Demarie



SCIENCE

ABV: 13%

SUGARS: < 4 g/L

TOTAL SO₂: < 70 mg/L

TOTAL ACIDITY: 5.3 g/L

EXPERIENCE

NAME: The name “Sabbia” translates to sand. The name is meaningful because the soil, here in the Roero, is predominantly sandy hills. The orange color of the wine is also reminiscent of sand.

CHARACTER: The main influence on this wine is the long maceration with the skins of the white grape Arneis. The wine is made like red wine and the tannins, color, and texture of this amber wine expresses herbal tea notes with stone fruits; peach, apricot, sage, saffron, and toasted almond. A wild, native yeast fermentation offers a one-of-a-kind expression.

ENJOY WITH: Shellfish and white meats, Moroccan and Persian foods, yellow curries from India, or any dish with mildly spicy, earthy flavors.

BEST RESULTS: Serve at 50-55° F, allow the wine to breath up to 30 minutes before serving. Allowing this wine to breath unlocks more aromas and flavors.

EXPRESSION

FERMENTATION & EXTRACTION: Spontaneous, native yeast fermentation for 20 days in tank without temperature control, left in contact with the skins for an additional 20 to 25 days before racking into barrels.

ELEVAGE: After fermentation in tank, the wine sees 4 months in neutral French oak barrels before bottling.

FINING & FILTERING: Filtration with a paper-based filter, vegan.

SULFUR: Only added when absolutely necessary to maintain the integrity of the wine throughout the process.

SOURCE

FARMING: Practicing organic, vineyard certified in 2020.

LAND: North of the Tanaro river, the soils are sandy, marl-sandstone, with fossilized seashell. Arneis is planted on the lower hillsides, 500-750 feet a.s.l.

VINE: Planted in 1990 in the Madernassa MGA (designated vineyard area). dry-farmed, Guyot.

HARVEST & PRODUCTION: 250 cases.

