



LOCATION:
Italy > Piedmont >
Barbaresco DOCG > Neive

VARIETY:
Nebbiolo



SCIENCE

ABV: 14%
SUGARS: <3 g/L
TOTAL SO₂: < 100mg/L
TOTAL ACIDITY: 5.8 g/L

Demarie Barbaresco

EXPERIENCE

NAME: The other great town of Nebbiolo, also known as the Queen of Nebbiolo.

CHARACTER: A beautiful and elegant expression of Nebbiolo. Similar flavors to the Barolo with dark cherry, wild berries, and forest floor. With age, the flavors diverge with more spice and floral character in this Barbaresco.

ENJOY WITH: Ideal with lamb, grilled or roasted red meat, and duck, mushrooms with grilled herbs over polenta, buttery potatoes, or risotto, also aged cheeses.

BEST RESULTS: Serve at 60-65° F, delicate decant, up to an hour recommended

EXPRESSION

FERMENTATION & EXTRACTION: Local yeast in cement tanks, up to 30 days maceration with manual punch downs.

ELEVAGE: Aged 24 months in large Slavonian oak Botti, raked every 6 months

FINING & FILTERING: Unfined and unfiltered, vegan.

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

SOURCE

FARMING: Practicing organic.

LAND: Sourced from parcels in two vineyards on the far eastern side of the Barbaresco zone in the commune of Neive. Tortonian soils, grey-blue Sant'Agata Marl rich in limestone

VINE: Planted in the late 1960s. Demarie farms two small parcels in the MGA Serracapelli 0.6 hectares, and 0.5 hectares in the neighboring Canova MGA.

HARVEST & PRODUCTION: 1,600 wooden 6-pack cases produced.

