

Valmaggione Roero Riserva



LOCATION:
Italy > Piedmont >
Roero Riserva DOCG

VARIETY:
100% Nebbiolo

WINEMAKERS:
Paolo & Aldo Demarie



SCIENCE

ABV: 14.5%
SUGARS: 1.8 g/l
TOTAL SO2: < 100 mg/l
TOTAL ACIDITY: 5.73 g/l

EXPERIENCE

NAME: The Roero Riserva from the Valmaggione MGA (specifically Mentioned Geographically Additions) represents a wine from the best vineyard site in the entire region. One of the finest examples of the DOCG, this wine is aged longer than the law requires.

CHARACTER: Lush and elegant, with supple dark cherry and classic flavors like that of Barolo and Barbaresco. The main difference is the texture, with softer tannins that round out the texture and making it more lush and less woody. A finally structured, age-worthy wine.

ENJOY WITH: Braised and roasted meats like lamb or beef, wild game, rich pan sauces, roasted root vegetables, and mushrooms. Aged cheeses and cured pork sausages.

BEST RESULTS: Serve at 60-65° F, delicate decant, up to a half hour recommended. This wine will age gracefully but is also ready to drink 4 years after the vintage date.

EXPRESSION

FERMENTATION & EXTRACTION: Local yeast fermented in cement tanks, 20 to 25 days maceration with manual punch downs.

ELEVAGE: Aged 18 months in French oak (30% new) and aged in bottle for a minimum of 18 months before release.

FINING & FILTERING: Clarified with clay, filtered with natural racking of the sediment, vegan.

SULFUR: Small amounts of sulfur are added to protect the wine from oxidation. 20 ppm at crush, after Malolactic, and a third time at bottling.

SOURCE

FARMING: Practicing organic for over 10 years, certified in 2020, with the inclusion of cover crops and insect pheromone blockers. The use of algae, propolis, and orange essential oils, helps boost the plants natural defenses and minimizes the need for additional Boudreaux mixture.

LAND: The soils are nutrient poor, causing the vines to dig deep in sandy marl with sandstone and fossilized seashell. A newly acquired 0.5 ha makes a total of 1.3 hectares on the very steep hillside of Valmaggione MGA at 900-1200 feet elevation with perfect southeast exposure.

VINE: Vines of 10-20 years, Michet clone, dry-farmed, Guyot.

HARVEST & PRODUCTION: Hand-harvested, only 500-600 cases produced depending on vintage.

