



Country:
Italy

Region:
Piedmont

Estate owned by:
Aldo & Paolo Demarie

Winemakers:
Aldo & Paolo Demarie

Vineyards:
Organic farming practices on
nearly 30 hectares

Year founded:
1957

Home link:
<https://demarie.com/>

Production:

- Arneis Langhe: 1,250 cases
- Sabbia: 250 cases
- Luigi Bianco: 600 cases
- Barbera d'Alba: 1,800 cases
- Nebbiolo Langhe: 850 cases
- Nebbiolo d'Alba: 1,600 cases
- Barbaresco: 1,600 6-pk cases
- Roero Riserva: 1,600 6-pk cases
- Barolo: 1,600 6-pk cases
- Birbet: 1,500 cases
- Moscato d'Asti: 1,000 cases

The Demarie family has been a source of inspiration for Uva Imports since day one. Documentation of the family's involvement in wine production dates back three generations, to the late 1800s.

What we've come to know as the Demarie winery began with one small vineyard, handed down from Bartolomeo Demarie to his youngest son, Giovanni, in 1946. Giovanni was 10 years old when he inherited this vineyard and replanted it with his oldest brother. In 1957, Giovanni formally established the Demarie winery at the ripe old age of 21.

The family winery was born in Vezza d'Alba and today Giovanni's sons, Aldo and Paolo, run the winery and have grown the estate to 30 hectares, focusing on the native grapes, organic farming, and highlighting the terroir of the Roero region.

In 2013, Paolo and Aldo helped build the new family winery which utilizes green technology with a Photovoltaic System (solar panels) to reduce air pollution and limits their carbon footprint. Their dedication to quality and tradition does not limit their curiosity to explore creative and natural wine techniques. In the last several years, they have added a pét-nat and an "orange" wine (white grapes macerated with their skins like red wine) both spontaneously fermented with wild yeast. They are constantly evolving and growing with the challenges and adventures nature brings their way in the Piedmont region of Italy.

Many authors have gone into great detail about the history and nobility of the Nebbiolo wines made in Barolo and Barbaresco. While the Demarie family produce small quantities of wine from both of these iconic regions, the heart of the family lies in the sandy limestone soils of the Roero, just north of the Tanaro river. The river is key to understanding the differences in the microclimate and terroir of the surrounding regions. The mountains hug this area like a horseshoe open to the east, surrounding the area on three sides. The entire area was under the sea at one point, and it is during this time that the limestone was formed and created the foundation for complex wines.

The Roero soil is different from the rest of the surrounding Langhe, it is marked by seashell, sand, and limestone – the remains of an ancient beach. Forested areas here help bolster a thriving ecosystem of flora and fauna. The vineyards face south and east while the north facing slopes are left to the forest. These forests are home to highly prized truffles and a bounty of hazelnuts, fruit trees, and native plants and animals. This varied ecosystem is home to 14 certified organic parcels that average about 2 hectares in size.

"For those who work the land, protecting the environment is an important factor. Nature gives us sustenance and the health of the earth is reflected unequivocally in the quality of our final products."

–Paolo Demarie

