

Demarie Langhe Nebbiolo



LOCATION:

Italy > Piedmont > Langhe DOC
> Roero

VARIETY:

Nebbiolo

WINEMAKERS:

Paolo & Aldo Demarie



SCIENCE

ABV: 14%

SUGARS: 2.4 g/l

TOTAL SO2: 84 mg/l

TOTAL ACIDITY: 5.1 g/l

EXPERIENCE

NAME: The Langhe Nebbiolo is the young vines from the Demarie estate all grown within the Roero but carrying the larger area designation of the Langhe.

CHARACTER: This is a fun and youthful expression of the most noble and powerful grape of the piedmont region. The flavors lead with dark berry fruits, hints of earth, chocolate, and flowers. The wine is unoaked, leaving the fruit to take center stage, a medium bodied wine with a short but vibrant finish.

ENJOY WITH: This is great with chicken and pork dishes, cream based pastas, casseroles, or meat pies. Try with younger, creamier style cheeses. The acidity really cuts through the fat.

BEST RESULTS: Serve at 55-60° F, allow the wine to breath up to 30 minutes before serving.

EXPRESSION

FERMENTATION & EXTRACTION: Local yeast fermented in temperature controlled tanks, maceration with the skins is about 20 days.

ELEVAGE: Unoaked, this wine rest in concrete vats for an average of 6 months before bottling. 3 to 4 months in bottle before release.

FINING & FILTERING: Clarified with a clay based substance and lightly filtered, the wine is vegan.

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

SOURCE

FARMING: Practicing organic for over ten years, certified in 2020.

LAND: North of the Tanaro river, the soils are sandy, marl-sandstone, with fossilized seashell. Nebbiolo is planted on the best exposed hillsides 600-800 feet a.s.l. in the San Quirico and Patarun MGAs (crus).

VINE: The Langhe Nebbiolo comes from the young vines within the Roero from the Demarie estate. 10 to 20 years of age, dry farmed, Guyot.

HARVEST & PRODUCTION: Hand harvested fruit, 850 cases.

