

# Demarie Birbet



## LOCATION:

Italy > Piedmont >  
Langhe > Roero

## VARIETY:

Brachetto

## WINEMAKERS:

Paolo & Aldo Demarie



## SCIENCE

ABV: 6.5%

SUGARS: 113 g/l

TOTAL SO<sub>2</sub>: < 137 mg/l

TOTAL ACIDITY: 5.3 g/l

## EXPERIENCE

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**NAME:** The name Birbet refers to the Brachetto grape specifically grown in the Roero region. A local affectionate name given to this aromatic grape

**CHARACTER:** A wine with no sugar added, the carbonation and sugar exists naturally from the shortened fermentation process. Beautiful red fruits exist with flowers and herbal notes, subtly reminiscent of sweet vermouth. The freshness on the finish gives a feeling of blood orange sweetness and acidity.

**ENJOY WITH:** Perfect with pastries, brunch foods, chocolate, and spicy BBQ! My mom likes this one over ice.

**BEST RESULTS:** Serve at 40-45° F, in a white wine glass.

## EXPRESSION

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**FERMENTATION & EXTRACTION:** Fermentation happens in temperature controlled tanks and stopped before completion for the natural sugar, average of 8 days on the skins for a beautiful red color.

**ELEVAGE:** The wine settles in tank until it is ready to be bottled.

**FINING & FILTERING:** Fined with Bentonite clay, vegan.

**SULFUR:** More sulfur is traditionally used in sweet wines to prevent the sugars from refermentation. what is added is the minimum necessary to protect the wine.

## SOURCE

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**FARMING:** Practicing organic.

**LAND:** From estate vineyards around the commune of Vezza d'Alba, the Brachetto tends to be grown outside the classified areas of the MGAs.

**VINE:** Varying ages from a few different vineyards in Roero, planted between 1980-2000, dry-farmed, Guyot.

**HARVEST & PRODUCTION:** 1,500 cases.

