



Roero DOCG Riserva ORGANIC



Tasting Notes

VARIETY: 100% **Nebbiolo** grapes

COLOUR: deep carnet with brick-coloured reflections

SCENT IN PERFUME: ethereal and intense with hints of violet, raspberries and blackberries, tinged with elegant touches of spice

FLAVOUR: full-bodied wine, harmonious, warm and powerful. Sensations of violet and red fruits with an undertone of the pleasant spiced fragrances of licorice and cocoa

BEST SERVED AT: 18 °C - 65 °F

FOOD MATCHES: braised meats, wild game and tasty mature cheese

VINIFICATION: alcoholic fermentation in steel

FINING: malolactic fermentation and 6 months in French oak barriques

SIZE / FORMAT: 0,75 l and 1,5 l

AGEING POTENTIAL: up to 8 years after the harvest



Reviews

Annuario dei migliori vini italiani 2023 – **93/100**

The WineHunter 2022 – **Punteggio GOLD**

Falstaff 2021 – **89/100**

Gilbert and Gaillard International Challenge 2021 – **Gold Medal**

James Suckling 2021 – **90/100**

Decanter World Wine Awards 2020 – **Rating: 90/100 - Silver Medal**

Vineyard

PRODUCTION AREA: Comuni del Roero

FARMING: traditional - guyot

KG OF GRAPES PER HECTARE: no more than 80 quintals/hectar

MAX WINE LITERS PER HECTARE: around 5.500 liters

Chemical Analysis

ALCOHOL VOL. (%): 14,0 %

SUGAR RATE: < 4 g/l

TOTAL SO2: < 100 mg/l

TOTAL ACIDITY: 5,7 g/l

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