



**LOCATION:**  
Italy > Piedmont >  
Barolo DOCG > La Morra

**VARIETY:**  
Nebbiolo

**WINEMAKERS:**  
Paolo and Aldo Demarie



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## SCIENCE

ABV: 14%  
SUGARS: < 3 g/L  
TOTAL SO<sub>2</sub>: 105 mg/L  
TOTAL ACIDITY: 5.17 g/L

# Demarie Barolo DOCG

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## EXPERIENCE

**NAME:** The iconic town of Barolo remains the definitive “King of Wines” and “Wine of Kings.”

**CHARACTER:** A complex yet approachable style with dark cherry fruit, wild currant, and forest floor. Med/full body, with firm lengthy tannins developing nicely with time in the glass. With age, earthier elements emerge like mushroom, leather, and dried herbs. Marked by a long, complex, finish.

**ENJOY WITH:** Ideal with lamb, grilled or roasted red meat, and duck, mushrooms with grilled herbs over polenta, buttery potatoes, or risotto, also aged cheeses.

**BEST RESULTS:** Serve at 60-65° F, delicate decant, up to an hour recommended.

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## EXPRESSION

**FERMENTATION & EXTRACTION:** Local yeast in cement tanks, up to 20 days maceration with manual punch downs

**ELEVAGE:** Aged 24 to 30 months in large Slavonian oak botti, racked every 6 months.

**FINING & FILTERING:** Unfined and unfiltered, vegan.

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

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## SOURCE

**FARMING:** Practicing organic

**LAND:** Close to the Tanaro River with Sant’Agata Marl grey-blue soils rich in limestone, 300 meters a.s.l with southwest exposure

**VINE:** One hectare parcel in Santa Maria, within the municipality of La Morra planted in the early 1980s, dry farmed, Guyot.

**HARVEST AND PRODUCTION:** All hand-harvested, average production: 1,600 wood six-packs.

