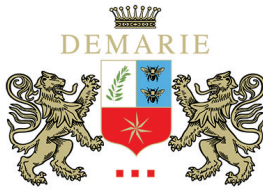


# Demarie Nebbiolo d'Alba



## LOCATION:

Italy > Piedmont >  
Alba DOC > Roero

## VARIETY:

Nebbiolo

## WINEMAKERS:

Paolo & Aldo Demarie



## SCIENCE

ABV: 14%

SUGARS: < 3 g/L

TOTAL SO<sub>2</sub>: < 100 mg/L

TOTAL ACIDITY: 5.25 g/L

## EXPERIENCE

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**NAME:** The classification is marked by the largest town in the area, Alba. The Nebbiolo grape is considered one of the most prestigious grapes in the world.

**CHARACTER:** Intense flavors of cherry, currant, wood spice, and leather, the oak aging gives this affordable wine the sophistication of Barbaresco. Powerful aromatics give way to a supple mid-palate and finishes with a firm but nuanced character. The texture and flavor develops complexity with several years in the bottle.

**ENJOY WITH:** Perfect with fatty foods like pork or braised short rib. Fun with rich, semi-firm cow's milk cheeses. Try it with spaghetti carbonara, or a chicken pot pie, or a classic Tajarin pasta dish.

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

## EXPRESSION

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**FERMENTATION & EXTRACTION:** Local yeast fermented in temperature controlled tanks with the skins for 20-25 days.

**ELEVAGE:** Aged in large neutral Slavonian oak casks for an average of 8 months. A minimum of one year total aging before release

**FINING & FILTERING:** Clarified with a clay-based substance and lightly filtered, vegan.

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

## SOURCE

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**FARMING:** Practicing organic for over 10 years, certified in 2020.

**LAND:** North of the Tanaro River, the soils are sandy, marl-sandstone, with fossilized seashell, good drainage, and steep hillsides 200-350 meters a.s.l. from the Montebello MGA (cru).

**VINE:** Current vines planted throughout the 1970s and 1980s, dry farmed, Guyot.

**HARVEST & PRODUCTION:** Hand-harvested fruit, 1,600 cases.

