



Barbaresco DOCG 2015

Tasting Notes

VARIETY: 100% **Nebbiolo** grapes

COLOUR: brick-red in which ruby shades appear that tend towards orange over the years

SCENT IN PERFUME: composite and varied, characterized by harmony and completeness. The fresh fruit of the early months makes way, during later development, for the world of spices. Thus to the violet, the rose, the geranium and often to the apple and cherry there are added shades of vanilla, cinnamon and green pepper

FLAVOUR: dry, caressing, gentle robustness, reveals consistency, race character and extraordinary aristocracy

BEST SERVED AT: 18-20° C. - 65-68° F

FOOD MATCHES: red meat, processed pork meat, hot hors d'oeuvre, cheese

VINIFICATION: traditional

FINING: 2 years in wood barrels

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

AGEING POTENTIAL: up to 10 years after harvest



Reviews

Decanter World Wine Awards 2019 – Silver Medal - 91 punti

I Vini di Veronelli 2016 – 2 stelle

Annuario dei migliori vini italiani 2016 – 86/100

Guida essenziale ai vini d'Italia 2016 – Punteggio 90-100

Decanter World Wine Awards 2016 – Silver Medal

Annuario dei migliori vini italiani 2015 – 86/100

Vineyard

PRODUCTION AREA: Neive

FARMING: simple guyot

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

WINE PER HECTARE: around 5.500 liters

Chemical Analysis

ALCOHOL VOL. (%): 14,64%

SUGAR RATE: 2,50 g/l

TOTAL SO₂: 115 mg/l

FREE SO₂: -

TOTAL ACIDITY: 5,79 g/l

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