



Sabbia Vino Bianco

Tasting Notes

VARIETY: white grapes of the area of production

COLOUR: gold yellow with orange reflections

SCENT IN PERFUME: intense, with note of ripe peaches and apricots. Light spices, green tea and chamomile

FLAVOUR: full-bodied, pleasant note of ripe yellow fruits and nuts. Mineral and saline sensations with light oak nuances.

BEST SERVED AT: 8-10 °C – 47-50 °F

FOOD MATCHES: fish soup, foie-gras, spicy ethnic foods

VINIFICATION: fermentation in steel tanks, without controlled temperature, and slow maceration with skins and seeds.

FINING: long aging occur in old French barriques, typical to this process

AVAILABLE SIZES: 0,75 l

AGEING POTENTIAL: 5-7 years from the harvest



Reviews

Jancis Robinson 2020 – 16.5/20

James Suckling 2020 – 92/100

Annuario dei migliori vini italiani 2020 – 88/100

Vineyard

PRODUCTION AREA: Municipalities of Roero

FARMING: tradizionale – guyot

KG OF GRAPES PER HECTARE: no more than 100 quintals/hectar

MAX WINE LITERS PER HECTARE: around 7.000 litres

Chemical Analysis

ALCOHOL VOL. (%): 13,5%

SUGAR RATE: < 4 g/l

TOTAL ACIDITY: 5,3 g/l

TOTAL SO2: < 100 mg/l

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