



Barbaresco DOCG Riserva 2007

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



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%

SUGAR RATE: 1,80 g/l

TOTAL SO₂: 96 mg/l

FREE SO₂: 32 mg/l

TOTAL ACIDITY: 5,18 g/l

Az. Agr. Demarie Giovanni
di Demarie Aldo

Via Castellinaldo 16, 12040 Vezza d'Alba
Tel./Fax +39 0173 65454
Email: demarie@demarie.com
P.IVA IT 02787030044