



Barolo DOCG Riserva 2012

Tasting Notes

VARIETY: 100% **Nebbiolo** grapes

COLOUR: garnet red with orange reflections with ageing

SCENT IN PERFUME: intense, exceptionally complex, with notes of violets and vanilla

FLAVOUR: dry, full-bodied and well balanced

BEST SERVED AT: 18-20° C. – 65-68° F.

FOOD MATCHES: first dishes, red meats, cheese, game

VINIFICATION: traditional

FINING: long maceration on the skins, alcoholic fermentation in stainless steel tanks. Ageing 2 years in Slavonian oak barrels

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

AGEING POTENTIAL: up to 10-15 years after harvest



Reviews

Gilbert and Gaillard International Challenge 2019 –
Medaglia d'oro - 92 punti

Vineyard

PRODUCTION AREA: comune di La Morra

FARMING: modified guyot

KG OF GRAPES PER HECTARE: no more than 78 quintals/hectar

WINE PER HECTARE: around 5.400 liters

Chemical Analysis

ALCOHOL VOL. (%): 15%

SUGAR RATE: 1,20 g/l

TOTAL SO₂: 95 mg/l

FREE SO₂: 28 mg/l

TOTAL ACIDITY: 5,98 g/l

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