



Barolo DOCG 2015

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

James Suckling 2020 – 91/100

Annuario dei migliori vini italiani 2020 – 89/100

I Vini di Veronelli 2020 – 2 stelle

Annuario dei migliori vini italiani 2019 – 90/100

Gilbert and Gaillard International Challenge 2019 – Medaglia d'oro - 88 punti

Falstaff 2019 – 92/100

Vineyard

PRODUCTION AREA: comune di La Morra

FARMING: modified guyot

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

MAX WINE LITERS PER HECTARE: around 5.400 liters

Chemical Analysis

ALCOHOL VOL. (%): 14,29%

SUGAR RATE: < 4,00 g/l

TOTAL SO2: 105 mg/l

TOTAL ACIDITY: 5,17 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