



# Roero DOCG Riserva 2016

## Tasting Notes

VARIETY: 100% **Nebbiolo** grapes

COLOUR: deep garnet with brick-coloured reflections

SCENT IN PERFUME: ethereal and intense with hints of violet, raspberries and blackberries, tinged with elegant touches of spice

FLAVOUR: full-bodied wine, harmonious, warm and powerful. Sensations of violet and red fruits with an undertone of the pleasant spiced fragrances of licorice and cocoa

BEST SERVED AT: 18 °C - 65 °F

FOOD MATCHES: braised meats, wild game and tasty mature cheese

VINIFICATION: alcoholic fermentation in steel

FINING: malolactic fermentation and 6 months in French oak barriques

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

AGEING POTENTIAL: up to 8 years after the harvest



## Reviews

Decanter World Wine Awards 2016 – 90/100

Decanter World Wine Awards 2019 – Silver Medal - 91 punti

The WineHunter 2017 – Punteggio 88,00-89,99/100

I Vini di Veronelli 2016 – 2 stelle

Annuario dei migliori vini italiani 2016 – 89/100

Guida essenziale ai vini d'Italia 2016 – Punteggio 91-100

## Vineyard

PRODUCTION AREA: Comuni del Roero

FARMING: traditional - guyot

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

WINE PER HECTARE: around 5.500 liters

## Chemical Analysis

ALCOHOL VOL. (%): 14,55%

SUGAR RATE: 0,8 g/l

TOTAL SO<sub>2</sub>: 98 mg/l

FREE SO<sub>2</sub>: 29 mg/l

TOTAL ACIDITY: 5,61 g/l

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