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An orange wine made from Arneis in Piemonte. No vintage on the label, but I think this is a single-vintage wine. Slow fermentation on skins and pips without temperature control. Long maceration. Aged in French barriques. Sabbia means sand – the colour of the wine and the vineyard soil.

Incredible glowing amber gold and smelling of ginger biscuits and dried peaches and marigold petals. Very, very, very spicy! I make this absolutely gorgeous Yemeni spice blend called Hawaij and it tastes just like it. Bone dry, with the only fruit being shavings of dried Seville orange peel and a stencil of apricots. Crisp-fried sage. Dusty. It smells and tastes like the dust of a tobacco auction float. Tannins, subtle, supple, fine, as if a nanometre thickness of molten rubber had been painted on and peeled off. Long, intriguing, challenging wine. (TC)

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| Producer | Demarie |
| Cuvée | Sabbia |
| Appellation | Vino d'Italia |
| Region | Italy |
| Country | <u>Italy</u> |
| Colour | White |
| Alcohol | 13% |
| Score | 16.5 |
| When to drink | 2021 – 2027 |
| Published on | 23 Nov 2020 |
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| Date tasted | 23 Nov 2020 |
| Reviewer | <u>Tamlyn Currin</u> |