



Roero DOCG Riserva 2017

Tasting Notes

VARIETY: 100% **Nebbiolo** grapes

COLOUR: deep carnet 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

James Suckling 2020 – 90/100

Gilbert and Gaillard International Challenge 2020 – 90/100

Annuario dei migliori vini italiani 2020 – 86/100

I Vini di Veronelli 2020 – 2 stelle

Decanter World Wine Awards 2016 – 90/100

Decanter World Wine Awards 2019 – Silver Medal - 91 punti

Vineyard

PRODUCTION AREA: Comuni del Roero

FARMING: traditional - guyot

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

MAX WINE LITERS PER HECTARE: around 5.500 liters

Chemical Analysis

ALCOHOL VOL. (%): 14,15%

SUGAR RATE: < 4,00 g/l

TOTAL SO2: 95 mg/l

TOTAL ACIDITY: 5,57 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



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