



# Barbaresco DOCG 2016

## Tasting Notes

**VARIETY:** 100% Nebbiolo grapes

**COLOUR:** brick-red in which ruby shades appear that tend towards orange over the years

**SCENT IN PERFUME:** composite and varied, characterized by harmony and completeness. The fresh fruit of the early months makes way, during later development, for the world of spices. Thus to the violet, the rose, the geranium and often to the apple and cherry there are added shades of vanilla, cinnamon and green pepper

**FLAVOUR:** dry, caressing, gentle robustness, reveals consistency, race character and extraordinary aristocracy

**BEST SERVED AT:** 18-20° C. – 65-68° F

**FOOD MATCHES:** red meat, processed pork meat, hot hors d'oeuvre, cheese

**VINIFICATION:** traditional

**FINING:** 2 years in wood barrels

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

**AGEING POTENTIAL:** up to 10 years after harvest



## Reviews

WineEnthusiast 2020 – 91/100

Jancis Robinson 2020 – 15.15/20

Wein.plus 2020 – Excellent (90/100)

James Suckling 2020 – 92/100

Annuario dei migliori vini italiani 2020 – 89/100

I Vini di Veronelli 2020 – 2 stelle

## Vineyard

**PRODUCTION AREA:** Neive

**FARMING:** simple 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. (%):** 14,5%

**SUGAR RATE:** < 4 g/l

**TOTAL SO<sub>2</sub>:** < 100 mg/l

**TOTAL ACIDITY:** 5,7 g/l

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