



# Barolo DOCG Riserva 2013

## 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. Long ageing 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](#)

I Vini di Veronelli 2020 – [3 stelle](#)

Gilbert and Gaillard International Challenge 2019 – [Medaglia d'oro - 92 punti](#)

Falstaff 2019 – [91/100](#)

The WineHunter 2018 – [Punteggio 88,00-89,99/100](#)

Falstaff 2018 – [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. (%):** 15 %

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

**TOTAL SO2:** < 100 mg/l

**TOTAL ACIDITY:** 6,2 g/l

Az. Agr. Demarie Giovanni  
di Demarie Aldo

Via Castellinaldo 16, 12040 Vezza d'Alba  
Tel./Fax [+39 0173 65454](tel:+39017365454)  
Email: [demarie@demarie.com](mailto:demarie@demarie.com)  
P.IVA IT 02787030044