



Barolo DOCG Riserva 2015

Tasting Notes

VARIETY: 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 - 1,5 l - 3 l - 5 l

AGEING POTENTIAL: up to 15 years after harvest



Reviews

James Suckling 2022 – 92/100

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

Chemical Analysis

ALCOHOL VOL. (%): 14,5 %

CONTAINS SULPHITES

PRODUCT IN ITALY

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