



Roero DOCG Riserva 2020

ORGANIC



Tasting Notes

VARIETY: 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 or concrete tanks

FINING: malolactic fermentation and a minimum of 6 months in wooden barrels or French oak barriques

SIZE / FORMAT: 0,75 l - 1,5 l - 3 l - 5 l

AGEING POTENTIAL: up to 8 years after the harvest



Reviews

Annuario dei migliori vini italiani 2023 – 93/100

The WineHunter 2022 – Punteggio GOLD

Falstaff 2021 – 89/100

Gilbert and Gaillard International Challenge 2021 – Gold Medal

James Suckling 2021 – 90/100

Decanter World Wine Awards 2020 – Rating: 90/100 - Silver Medal

Chemical Analysis

ALCOHOL VOL. (%): 14 %

CONTAINS SULPHITES

PRODUCT IN ITALY

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