



# Barbaresco DOCG 2021

## 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: long maceration on the skins, alcoholic fermentation in stainless steel tanks. Minimum aging of 9 months in wood barrels

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

AGEING POTENTIAL: up to 10 years after harvest



## Reviews

Jancis Robinson 2023 – 16.50+/20

James Suckling 2023 – 91/100

James Suckling 2022 – 93/100

James Suckling 2021 – 93/100

Gilbert and Gaillard International Challenge 2021 – Gold Medal

Falstaff 2020 – 91/100

## 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: 5.67 g/l

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