



Valmaggione Roero DOCG Riserva 2019

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: traditional with fermentation in steel or cement tanks

FINING: minimum ageing of 6 months in wooden barrels or French oak barriques and following bottle refinement

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

AGEING POTENTIAL: up to 8 years after the harvest



Reviews

I Vini di Veronelli 2025 – 3 stelle

Bibenda 2025 – 4 grappoli

Annuario dei migliori vini italiani 2025 – 95/100

James Suckling 2022 – 91/100

Chemical Analysis

ALCOHOL VOL. (%): 14,5 %

CONTAINS SULPHITES

PRODUCT IN ITALY

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