



# Valmaggiore Roero DOCG Riserva 2019

## Tasting Notes

VARIETY: 100% **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



## Vineyard

PRODUCTION AREA: Municipalities of Roero

FARMING: traditional - 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: 5,51 g/l

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