



# Barbaresco DOCG 2022

## Tasting Notes

VARIETY: 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: minimum ageing of 9 months in wood barrels and following bottle refinement

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

AGEING POTENTIAL: up to 10 years after harvest



## Reviews

I Vini di Veronelli 2025 — 3

Club Oenologique 2024 — 93/100

Kerin O'Keefe 2024 — 87/100

WineEnthusiast 2024 — 88/100

The WineHunter 2024 — Punteggio 90,00-92,99/100

Annuario dei migliori vini italiani 2025 — 92/100

## Chemical Analysis

ALCOHOL VOL. (%): 14,5%

CONTAINS SULPHITES

PRODUCT IN ITALY

Az. Agr. Demarie Giovanni  
di Demarie Aldo

Via Castellinaldo 16, 12040 Veza d'Alba

Tel./Fax +39 0173 65454

Email: [demarie@demarie.com](mailto:demarie@demarie.com)

P.IVA IT 02787030044

CIR: 0042421-AGR-00002

CIN: IT004241B5EJZNQJZ

