

# DEMARIE



## Birbet

*V.S.A.Q.D. Spumante*



Italy > Piedmont > Roero > Veza d'Alba

### Variety

100% Brachetto



### Terroir

Sandy with rocks and sea fossil residue. Organically farmed.



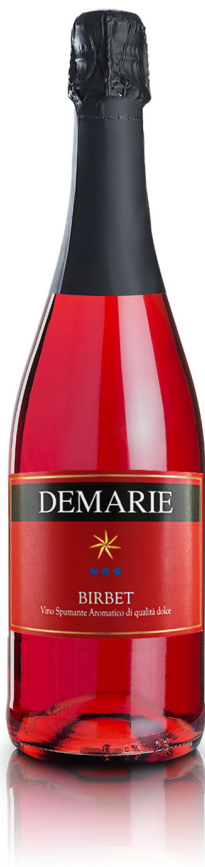
### Winemaking

*Winemakers: Aldo & Paolo Demarie*  
Fermentation occurs in stainless steel pressure controlled tanks to preserve some natural CO2 from the fermentation. The fermentation is stopped at 6.5% alcohol by reducing the temperature. Before the bottling yeast and temperature is increased to 54°-57° F for a second fermentation to take place in the bottle.



### Production

1200 cases



*Demarie*

Brilliant cherry red with faint ruby nuances and pink foam from fine bubbles. Birbet is fragrant with floral undertones that are reminiscent of strawberries, raspberries and blackberries. It is sweet without being overpowering as it presents flavors of fresh red fruits.

### VARIETAL NOTES

Long cluster Brachetto grapes are the source for this traditional local wine used for celebrations or for accompanying desserts. Roero's sandy soil intensifies and concentrates the fragrance of this aromatic grape.

### FOOD PAIRING

Chill to near 40 degrees F and enjoy with dry pastries and hazelnut cake -- or simply as a bubbly alternative to other celebratory wines. Try a Birbet cocktail: 2 parts Birbet, 1 part your favorite spirit (vermouth, gin, vodka, tequila) on the rocks!



[uvaimports.com](http://uvaimports.com)

*Personally selected, hand-harvested wines  
from the best family vineyards.*



Paolo and Monica



Italy > Piedmont > Roero > Vezza d'Alba



**Estate owned by:**  
The Demarie family

**Winemaker:**  
Aldo and Paolo Demarie

**Year Founded:**  
1957. Three generations of the Demarie family have been in the wine industry.



**Farming and Land:**  
Organic farming practices over 74 acres. Sandy with rocks and sea fossil residue.



**Production (cases):**  
Arneis: 1250  
Barbera: 1800  
Nebbiolo Langhe: 850  
Nebbiolo d'Alba: 1600  
Barbaresco: 800 wood six-packs  
Barolo: 600 wood six-packs  
Moscato: 1000  
Birbet: 1200



uvaIMPORTS.COM

*Personally selected, hand-harvested wines  
from the best family vineyards.*

# DEMARIE



**H**over over the heart of the Italian Piedmont and then zoom down amid the rolling hills -- you touchdown in the famed Langhe region. This picturesque landscape and its sunny hillsides are home to an amazing range of grape varietals that represent the backbone of Italy's most respected wines. The winery is on the Roero side of the Tanaro River. The vineyards are on both sides of the river in 14 different locations that produce the best wines of the Piedmont.

Three generations of the Demarie Giovanni family have called the region and the village of Vezza d'Alba home. The family's hard work, expertise and love of winemaking have, since its founding in 1957, carved out 74 acres that yield spot-on examples of the region's special terroir.

True to Uva Import's mission of sourcing the best wines from family owned and operated vineyards, the Demarie story epitomizes that strategy. Paolo and his wife Monica bring backgrounds in finance to the table -- and bolster that with a consuming passion for the wine industry. Brother Aldo learned the agricultural side of business firsthand -- spending all of his life in the vineyard with his father.

With history reaching into the Middle ages, today the tiny paradise of hills and vineyards is well-known for its sandy terroir that is rich in sea fossil residue. Guyot-trained vines thrive on sunny slopes and alternate with abundant fruit and hazelnut orchards.