

DEMARIE



Famiglia

Roero Riserva DOCG



Italy > Piedmont > Roero DOCG

Variety

100% Nebbiolo



Terroir

Sandy with rocks and sea fossil residue. Organically farmed.



Winemaking

Winemakers: Aldo & Paolo
Demarie Hand-selected grapes from 70 year old vines are soft pressed. After fermentation, the wine rests in stainless steel tanks for 6 months then is aged in oak barrique for 18 months. Bottled wine is matured another 8 months before release.



Production

24 cases



Demarie

This joint project between the Demarie family and Uva Imports' founder Adam Richard celebrates the cooperative support of family and friends. It is a testament to the faith and generosity of Adam's family, particularly his aunt and uncle. The wine is a tribute to love, loyalty and family.

Aldo and Paolo's father, Giovanni, inherited this small vineyard from his father at the age of 10 years old. With the help of Giovanni's older brother who had just returned from WWII, they replanted the vineyard in 1946. It is from these old vines in the heart of the Roero that express the dynamic history of the Demarie Family.

Longer maturing in oak barrels serves to ramp up the already intense character of the Nebbiolo grape. This is Nebbiolo in a bold, unique expression.

VARIETAL NOTES

The Nebbiolo vines that cover the Roero hills symbolize the hard work and tradition of Roero winegrowers. It is a grape that has long mesmerized its allies -- with references appearing in works by Roman and Medieval authors.

The grape blooms early and ripens late, allowing the vine to accumulate large amounts of organic substances that contribute to the grape's opulence and complexity. It has rightfully earned its place among the Italian aristocracy of grape varieties.

FOOD PAIRING

Obvious choices include red meats and cheeses. Nebbiolo is an amazing compliment to braised meats served with rich pan sauces, roasted root vegetables and mushrooms. Famiglia is exceptional with wild game dishes, ranging from braised rabbit to wild boar. Enjoy up to 10 years after the vintage year.



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*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



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DEMARIE



Hover 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.