

DEMARIE



Nebbiolo

Langhe DOC



Italy > Piedmont > Langhe DOC

Variety

100% Nebbiolo



Terroir

Sandy with rocks and sea fossil residue. Organic farming practices.



Winemaking

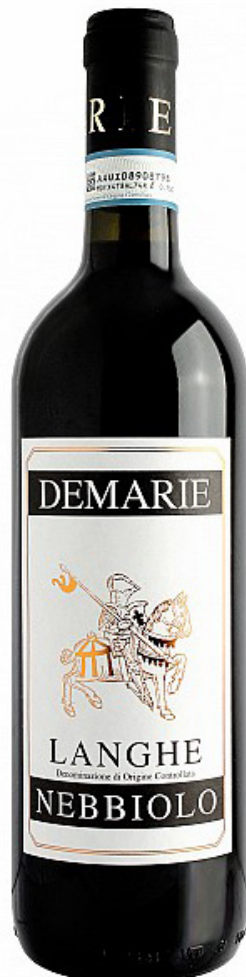
Winemakers: Aldo & Paolo

Demarie Temperature controlled fermentation in stainless steel and concrete tanks.



Production

850 cases



Demarie

A deliciously enjoyable lighter variation of Nebbiolo -- thanks to character of the Langhe's exclusive terroir. This is a lighter, more feminine expression of Nebbiolo. With no oak aging, a rarity among Nebbiolo producers, the wine is medium-bodied and delicate -- but still allows the natural robustness of the fruit to shine through. This is the true essence of Nebbiolo -- with hints of violet and rose petal.

VARIETAL NOTES

The Nebbiolo vines that cover the Langhe and Roero hills symbolize the hard work and tradition of the land. 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. Harvest occurs in late fall, signaled by seasonal fog -- nebbia -- that gives the grape its name. It has rightfully earned its place among the Italian aristocracy of grapes varieties.

FOOD PAIRING

This wine and a Porterhouse steak for two lays the foundation for a memorable evening of fine dining. Keep the steak rare and tender! Otherwise, pair with veal in rich, flavorful pan sauce, braised lamb shank and aged cow's milk cheeses or Gorgonzola.



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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
Luigi Pet Nat: 300
Sabbia Orange Arneis: 100



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DEMARIE



Hover over the heart of the Italian Piedmont and then zoom down amid the rolling hills -- you touch down 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.