

DEMARIE



Moscato

Asti DOCG



Italy > Piedmont > Roero > Asti DOCG

Variety

100% Moscato



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 natural CO₂. The fermentation is stopped at 5% alcohol by reducing the temperature. Before bottling, yeast and temperature is increased to 54°-57°F for a second fermentation to take place in the bottle. The wine is held in stainless steel tanks until bottling.



Production

1000 cases



Demarie

Aromas of fruit laced with balanced honey, sage and herbal notes rise from this soft yellow colored wine. True to varietal, the wine drinks sweet and fruity. Lively carbonation.

VARIETAL NOTES

The Moscato grape has found its chosen home in a hilly range of 52 tiny villages running through three provinces in South Piedmont, but the latest scientific research tells us that moscato was actually the first grape ever cultivated, the progenitor of the entire vinegrowing industry and the mother of all the infinite varieties that have evolved. The grape is roller-pressed as it was in the 17th Century, after which the solids, skins and stalks, are separated to preserve the full flavor of the grape.

FOOD PAIRING

Try Moscato as a dessert accompaniment with dry pastries, hazelnut cake or Christmas desserts like panettone.



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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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Zoom 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.