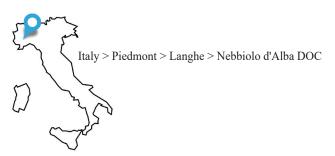
DEMARIE



Nebbiolo d'Alba DOC



Variety
100% Nebbiolo



Terroir

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



Winemakers: Aldo & Paolo Demarie Temperature controlled fermentation, aged for 8 months in 2500L Slavonian oak casks.







Demarie

Deep, subdued colors change from brilliant ruby red to deep garnet. Aroma is ethereal and intense that slowly teases with notes of wild violet and ripe cherries The intense aroma unfolds like a well written mystery to reveal the surprising delicate and mellow flavors of cherry, raspberry and wild strawberry jam with a lingering aftertaste of spicy licorice.

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. It name derives from the Italian word for fog -- nebbia -- in reference to fog that settles over hillside vineyards in the fall. a signal that grape harvest is near.

Unlike it counterpart from other parts of Langhe, Nebbiolo d'Alba exhibits more robust fruit, oaky tannins and enjoyable smokiness.

FOOD PAIRING

Obvious choices include red meats and cheeses. Nebbiolo is an amazing compliment to braised meats served with rich pan sauces and roasted root vegetables. Enjoy up to three years after the vintage year.



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Paolo and Monica





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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Tower 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 differeent 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.