

DEMARIE



Sabbia Orange Arneis

Langhe DOC



Italy > Piedmont > Langhe DOC

Variety

100% Arneis



Terroir

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



Winemaking

Winemakers:

Aldo & Paolo Demarie

Fermentation in old (more than 5 years) French barrique with skin and seeds; maceration in same barrique for 40-45 days. Aged for 4 months in neutral barrique.



Production

100 cases



Demarie

Oxidized wines have no additives and are very natural with complex aromas and flavors. Sabbia is no exception; expect chamomile and green tea, ripe peaches and toasty character with nutty notes. Rich, full-bodied. This highly unique bottling ferments in 5-year-old French barriques with skin and seeds. Maceration is 45 days and in the same barriques; aging for is 4 months in neutral barriques. The wine's sand color mirrors the vineyard's soil color and is the inspiration for its name – Sabbia – “sand” in Italian.

VARIETAL NOTES

In traditional local culture, the name Arneis is given to someone who is an extrovert, a bit of a rebel, original but with a certain charm. This fine white wine from the Roero hills shows all the excellent qualities of its name.

The sandy terroir provides this wine with a full intense aroma, and the limestone and clay, its strong body and structure. One of the great white wines of Piedmont, Arneis is the result of a lucky rediscovery, due to the intuition, headstrong passion, and the business capacity of the winegrowers of the Roero region. Within a very short time, this authentic champion of local wine-making has made itself a name in the list of international quality wines.

FOOD PAIRING

The complexity of orange wine is what keeps wine lovers coming back and that same complexity lends itself to a diverse range of potential food pairings. Bold orange wines pair with equally bold foods, including curry dishes, Moroccan cuisine, Ethiopian cuisine, Korean dishes with kimchi and traditional Japanese cuisine. Orange wines pair with a wide variety of meats, ranging from beef to fish.



*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
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.