

# 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 45 days. Aging in the same barrique for nearly 2 years.



### Production

1250 cases



*Demarie*

Oxidized wines have no additives and are very natural with complex aromas, flavors and a rich full body. Sabbia is no exception; expect chamomile and green tea, ripe peaches and toasty character with nutty notes. This highly unique bottling from the 2015 harvest ferments in 5 year old French barriques. Maceration, with the skins, lasts up to 45 days with an additional 2 years of aging in the same barriques. The wine's sandy color mirrors the vineyards soil 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 and 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 complex aromatics and the limestone and clay soils add 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.



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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



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Zoom 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.