

# DEMARIE



## Luigi 'Pét-Nat'

Roero



Italy > Piedmont > Roero

### Variety

Arneis and Nebbiolo (70/30)



### Terroir

Steep hillside vineyards of sandy limestone soils flecked with seashell. Organic farming practices.



### Winemaking

Winemakers:

Aldo & Paolo Demarie

Spontaneous fermentation with native yeast in steel tank, bottled before fermentation is completed with naturally occurring carbonation and sediment.



### Production

300 cases



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*Personally selected, hand-harvested wines  
from the best family vineyards.*



*Demarie*

Brothers, Paolo and Aldo, carry on the traditions of classic winemaking in the Langhe region, while at the same time experimenting and pushing the envelope. This exciting new wine showcases their passion to grow and evolve.

With 70% Arneis with the balance coming from Nebbiolo, Luigi is a playful and compelling wine with mild carbonation and energetic flavor. This project, Luigi, is named after their grandfather who, like the wine, had an energetic and lively personality.

The sediment in the bottle is naturally occurring. Most sparkling wines go through a disgorgement – the process of removing the yeast sediment for a clear wine. We feel that the sediment protects the wine naturally and gives it more flavor.

This style of wine is often referred to as a “Pet Nat,” shorthand for the French term “Pétillant Naturel,” a “natural sparkling” wine, or Méthode Ancestrale, because it is believed to be a very ancient style of winemaking.

The flavors encompass orange blossom, mandarin peel, fresh bread, and red berries like raspberry and cherry. If you like the sediment, gently turn upside-down before opening. If you don't want sediment in your glass, chill the wine upright and pour off until you reach the sediment at the bottom then stop.

### VARIETAL NOTES

**Arneis:** Translates to “little rascal,” so called because it is difficult to grow and in need of well-drained soils – like the sand of the Roero. A delicate wine, the beauty is in the savory, floral and herbal elements found mixed in with pithy stone fruits and hints of Melon and citrus.

**Nebbiolo:** The most noble of Italian grapes famous in the towns of Barolo and Barbaresco. Here in the Roero, the sandy soils offer up more cherry fruits and red floral notes. Blending these two grapes together is a unique combination!

### FOOD PAIRING

A fun and versatile food wine. The bubbles make it perfect for fatty foods and salty foods like potato chips. Good with any many course from hamburgers to fish and chips.



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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**H**over 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.