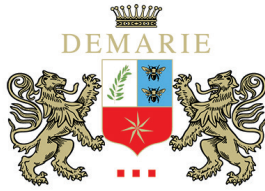


Demarie Langhe Arneis



LOCATION:

Italy > Piedmont >
Langhe DOC > Roero

VARIETY:

Arneis

WINEMAKERS:

Paolo & Aldo Demarie



SCIENCE

ABV: 13%

SUGARS: < 3 g/l

TOTAL SO₂: 90 mg/l

TOTAL ACIDITY: 4.9 g/l

EXPERIENCE

NAME: The grape is called Arneis, which translates as “little rascal.” The name is appropriate because it is difficult to grow and produce. Only the passionate protectors of regional history grow and produce Arneis.

CHARACTER: 100% Arneis, the wine is delicate and fresh, with subtle notes of white flowers, apricot, grapefruit, and fresh herbs. This light-bodied wine opens with time in the glass. Finish expresses a pleasant bitterness, reminiscent of hazelnut or almond.

ENJOY WITH: Perfect for white meats and fish, prosciutto and melon, or Caprese salad. Ideal with fresh green herbs like basil or sage, fresh cheeses, or mild pesto dishes.

BEST RESULTS: Serve at 45-50° F, more expressive after 10 to 15 minutes in the glass

EXPRESSION

FERMENTATION & EXTRACTION: Local yeast fermentation in temperature controlled stainless steel tanks.

ELEVAGE: Average of 4 months on the lees in tank followed by 2 to 4 months in bottle. Wine is bottled as needed, 3 to 4 bottlings per vintage.

FINING & FILTERING: Fined with clay and lightly filtered, vegan.

SULFUR: Only added when absolutely necessary to maintain the integrity of the wine throughout the process.

SOURCE

FARMING: Practicing organic for over 10 years, certified in 2020.

LAND: North of the Tanaro river, the soils are sandy, marl-sandstone, with fossilized seashell, good drainage, at the base of the hills around 500-700 feet a.s.l. sourced from the Montebello and Torion MGAs (crus).

VINE: Young vines within the Roero from the Demarie estate, 10-15 years old, dry farmed, Guyot.

HARVEST & PRODUCTION: Hand harvested fruit, 1250 cases.

