

Roero Riserva DOCG



LOCATION:
Italy > Piedmont >
Roero Riserva DOCG

VARIETY:
100% Nebbiolo

WINEMAKERS:
Paolo & Aldo Demarie



SCIENCE

ABV: 14%
SUGARS: 2 g/l
TOTAL SO₂: < 100 mg/l
TOTAL ACIDITY: 5.75 g/l

EXPERIENCE

NAME: The DOC was promoted to DOCG for the Roero in 2004. The Nebbiolo grape is considered one of the most prestigious grapes in the world and the riserva must age for 32 months with at least 6 months in barrel by law.

CHARACTER: Intense aromas of cherry, violets, currant, wood spice, and leather. Complex aromatics give way to a supple mid-palate and finishes with a firm but nuanced character. The texture and flavor develop with the oak aging and benefit from several years in the bottle.

ENJOY WITH: Perfect with fatty foods like pork or braised short rib. Fun with rich, semi-firm cow's milk cheeses. Try it with spaghetti carbonara, or a chicken pot pie. Classic Tajarin pasta is traditional, a thinner pappardelle pasta perfect for a meaty ragu.

BEST RESULTS: Serve at 56-62° F, delicate decant, up to half an hour is recommended to open.

EXPRESSION

FERMENTATION & EXTRACTION: Destemmed grapes ferment with a local yeast in open top cement fermenters without temperature control. De-lestage (to lower temperature) with pump overs 2-3 times a day through fermentation. Maceration for 15-20 days.

ELEVAGE: Aged in large, neutral Slavonian oak casks (4,000+ liters) for 12 months. A minimum of 32 months total aging before release.

FINING & FILTERING: Clarified with a clay, filtered with natural racking of the sediment, vegan.

SULFUR: Small amounts of sulfur are added to protect the wine from oxidation. 20 ppm at crush, after Malolactic, and a third time at bottling.

SOURCE

FARMING: Practicing organic for over 10 years, certified in 2020, with the inclusion of cover crops and insect pheromone blockers. The use of algae, propolis, and orange essential oils, helps boost the plant's natural defenses and minimizes the need for additional Boudreaux mixture.

LAND: North of the Tanaro river, the soils are sandy with marl, sandstone, and fossilized seashell. Steep hillsides at 800-1200 feet a.s.l. with good drainage, from the MGA of San Quirico in Castagnito village, just behind the winery.

VINE: On 1.5 hectares planted with 3 deferent Michet clones, vines are 35+ years old, within the Roero from the Demarie estate, dry farmed, Guyot.

HARVEST & PRODUCTION: Hand-harvested fruit, 850 cases.

