



**LOCATION:**  
Italy > Piedmont >  
Roero

**VARIETY:**  
85% Arneis, 15% Nebbiolo

**WINEMAKERS:**  
Paolo & Aldo Demarie



## SCIENCE

ABV: 13.5%  
SUGARS: < 4 g/L  
TOTAL SO<sub>2</sub>: 53 ppm  
TOTAL ACIDITY: 5.3 g/L

# Demarie “Luigi” Rosato Pét-Nat

## EXPERIENCE

**NAME:** The “Luigi” Rosato Pét-Nat is named after Paolo and Aldo’s grandfather who started the winery in the late 1800s.

**CHARACTER:** A wild, native yeast fermentation finished in the bottle traps gas and sediment in the bottle. This unrefined ancestral method wine offers up a fresh and energetic expression of the local grapes. The flavors express orange blossom, mandarin peel, fresh bread, and red fruits.

**ENJOY WITH:** The bubbles make it a great aperitif. Serve with fatty or fried foods like fish & chips, hamburgers, or a charcuterie board.

**BEST RESULTS:** Serve at 40-45° F, in a white wine glass.

## EXPRESSION

**FERMENTATION & EXTRACTION:** Spontaneous, native yeast fermentation in steel tank with fermentation finishing in the bottle, leaving the natural carbonation and sediment.

**ELEVAGE:** After fermentation is complete in the bottle, the wine rests for a few months before release.

**FINING & FILTERING:** Unfined and unfiltered, vegan.

**SULFUR:** Only added in small amounts when necessary to maintain the integrity of the wine through the fermentation process.

## SOURCE

**FARMING:** Practicing organic, vineyard certified in 2020.

**LAND:** North of the Tanaro river, the soils are sandy, marl, and sandstone with fossilized seashell. Arneis is planted at the bottom part of the hill 500-800 feet in elevation, in the vineyard areas of Madernassa and Montebello, Vezza d’Alba, Roero.

**VINE:** Harvested from the 2022 vintage, vines were planted between 1985 and 1995. Less than a mile from the winery, dry farmed with guyot pruning.

**HARVEST & PRODUCTION:** Hand harvested fruit, 700 cases.

