

**LOCATION:**

Italy > Piedmont >
Roero

VARIETY:

70% Arneis, 30% Nebbiolo

WINEMAKERS:

Paolo & Aldo Demarie

**SCIENCE**

ABV: 13%

SUGARS: 1.3 g/l

TOTAL SO₂: ~50 mg/l

TOTAL ACIDITY: 5.3 g/l

Demarie Luigi

EXPERIENCE

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

CHARACTER: A wild, native yeast fermentation finished in the bottle traps gas and sediment in the bottle. This unrefined ancestral method wine offers a wonderful tension between the Nebbiolo and Arneis. The flavors express orange blossom, mandarin peel, tart red fruits, and yeasty bread notes.

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 when absolutely necessary to maintain the integrity of the wine throughout the process.

SOURCE

FARMING: Practicing organic, vineyard certified in 2020.

LAND: North of the Tanaro river, the soils are sandy, marl-sandstone, with fossilized seashell. Arneis and Nebbiolo from the steep hillsides of the estate vineyards in the Roero.

VINE: Vines planted between 1980-90 from two different sites, Torion for the Arneis and San Quirico for the Nebbiolo. Both are less than a mile from the winery, dry-farmed, Guyot.

HARVEST & PRODUCTION: 350 cases.

