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DEMARIE

TECHNICAL SHEET
with
Allergens & Tasting Notes

Distributed to the UK by

alivini Since 1975

Bottle Size	75	cl
Alcohol by Volume	13	%
Production Area	ROERO, PIEMONTE, ITALY	
Grapes	100% Arneis	
Colour	Light orange	
Method	Skin Contact/Orange Wine	
Vinification	Fermentation in steel tanks with skin contact, without controlled temperature. Maceration with skins and seeds for 45 days. Then 3 months of aging in used French barriques.	

Product Name	SABBIA ORANGE WINE
Alivini Product Code	SAB-DEMARIE------01D

Product Picture

Tasting Notes and Wine Pairing

Sabbia is an orange wine made from 100% Arneis grapes, vinified as a red wine with skin contact during fermentation and aged in barriques. This natural, additive-free wine offers complex aromas and flavours, featuring notes of chamomile, green tea, ripe peaches, and a toasty character with nutty undertones. Rich and full-bodied, it undergoes slow fermentation with skins and seeds without temperature control, followed by long maceration and aging in French barriques.
The name "Sabbia" (Italian for "sand") reflects both the light orange colour of the wine and the sandy soil of the vineyard. The bouquet is intense, with notes of ripe peaches and apricots, light spices, green tea, and chamomile. On the palate, it is full-bodied with pleasant notes of ripe yellow fruits and nuts, along with mineral and saline sensations and light oak nuances. Best served at 8°-10°C, it pairs excellently with fish soup, foie gras, and spicy ethnic foods. Sabbia is best enjoyed 5 to 7 years following the harvest.

INGREDIENTS

List of Ingredients	%
Grapes	99.99
Sulphites	0.01

VALUES

ENERGY	Each 100ml
KJ	303
Kcal	72

CLOSURE TYPE	Dropdown Menu
Select one of the following options: Natural Cork, Synthetic Corks, Sparkling Wine Cork, Screw Cap (Stelvin), Diam, Vino-Lok/Vinoseal, Helix corks, or Crown caps	Natural Cork

RESIDUAL SUGAR	g/L
BRUT ZERO (0-3 g/L = Bone Dry); **EXTRA BRUT** (0-6 g/L = Bone Dry); **BRUT** (0-12 g/L = Dry); **EXTRA DRY** (12-17 g/L = Fruity) **SEC** (17-32 g/L = Off-Dry) **DEMI SEC** (32-50 g/L = Sweet)	1.5

Total Acidity (TA)	g/L
The combined amount of all the natural acids present in the wine, primarily tartaric and malic acids.	5.48

Wine PH levels	pH
Indicate the pH of the wine (a number, usually between 2.9 and 4.0).	3.35

STORAGE CONDITIONS
Keep the product between 10° and 12°C

ALLERGENS	Y	N
Contains SULPHUR DIOXIDE / SULPHITES (>10 ppm)	x	
Contains EGG (used in fining: e.g. egg albumin)		x
Contains FISH (used in fining: e.g. isinglass)		x
Contains MILK (used in fining: e.g. casein or potassium caseinate)		x
Contains GLUTEN & products made from GLUTEN		x
Contains CELERY & products made from CELERY		x
Contains NUTS (shell and nuts) + products made from NUTS		x
Contains PEANUTS & products made from PEANUTS		x
Contains SOYA & products made from SOYA		x
Contains MUSTARD & products made from MUSTARD		x
Contains SESAME SEEDS & products made from SESAME SEEDS		x
Contains LUPINS		x
Contains MOLLUSCS & CRUSTACEANS		x

DIETARY SUITABILITY	Y	N
CERTIFIED VEGAN		x
CERTIFIED VEGETARIAN		x
CERTIFIED ORGANIC		x
CERTIFIED BYODINAMIC		x
SUITABLE for VEGANS	x	
SUITABLE for VEGETARIANS	x	

ISSUED BY	DATE
DEMARIE ALDO - AZ. AGRICOLA DEMARIE	10/07/2025

APPROVED BY	DATE
GDT	13.08.2025