



# Vallebelbo

## TECHNICAL SHEETS



## PIEDMONT

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# Barbaresco

## Vino Rosso Pavese D.O.C.G.

VALLEBELBO

**Grapes** 100% Nebbiolo

**Region** Piedmont

**Winemaking** Traditional vinification through maceration with the skins for approximately 25-30 days. Prolonged aging in oak wood during which time the wine acquires a distinct sensory complexity.

**Tasting notes** An intense and bright color ranging from ruby red to garnet and a stimulating bouquet of fruity and slightly balsamic aromas. The taste is rich and persistent, with silky tannins and hints of leather, licorice, and violets. A harmonious balance of fresh acidic notes and hints of tannins.

**Food pairing** Ideal for main courses of meat prepared with rich and spicy sauce and with spicy cheeses.





# Barolo

## Vino Rosso Pavese D.O.C.G.

VALLEBELBO

- Grapes** 100% Nebbiolo
- Region** Piedmont
- Winemaking** Traditional vinification with fermentation and long maceration at controlled temperatures; aging for at least 36 months, 18 of which are in oak wood barrels.
- Tasting notes** The palate is dense and enveloping, with compact and resolved tannins developing into a finish of exceptional persistence and spicy echoes. An interpretation without stylistic redundancies, which emphasizes the essence of the grape variety of origin.
- Food pairing** Wild fowl, braised meats and elaborate dishes, spicy cheeses





# *Moscato d'Asti*

## *La Marenca D.O.C.G.*

VALLEBELBO

**Grapes** Moscato

**Region** Piedmont

**Tasting notes** Straw yellow color. Fragrant, typical of the Moscato grape. Delicately sweet taste, aromatic and characteristic.

**Food pairing** An ideal pairing for all desserts, especially with dry cookies, nougat, and fruit salads.

