

## TECHNICAL SHEETS



PIEDMONT

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Due Gelsi Barbera d'Alba DOC

GUIDOBONO

**Grapes** 100% Barbera

Region Castellinaldo, Piedmont, Italy.

Winemaking Harvest at the end of September and the

beginning of October. The harvesting period is determined by taking in consideration the sugar/acidity ratio and the phenolic maturity. The harvest in done in two sessions. The pressing takes place slowly just to eliminate all steems and mannas. The fermentation takes one week with controlled temperatures. The low temperatures at this stage of the preparation gives the wine a darker colour. The wine then rests in French barriques for one year, where the malolactic fermentation developes. In July the wine is bottled and is ready for the market in

October, two years after the harvesting.

**Tasting notes** Rich fragrance, sumptuous, with a note of red fruits and, in the end, vanilla and liquorice. Elegant, with a full taste, powerful

with a sturdy structure.

**Food pairing** Red meat; mature and very mature cheeses.







Barolo Le Coste di Monforte DOC

GUIDOBONO

**Grapes** 100% Nebbiolo

Region Le Coste in Monforte d'Alba, Piedmont, Italy

Winemaking

Harvest in the second half of October. In this vineyard the yield per vine must not be more than 2 kg so, for this reason, we practise a double clearing, one at the beginning and the other one at the end of August. The grape harvest by hand, in two turns, 6 to 10 days one from the other. The fermentation takes place in stainless steel macerators to guarantee the correct skin-must contact and an adequate colour extraction. After this process the wine stays in oak casks for 24 months, where the malolactic process is developed, then it stays again in stainless steel casks for 12 months, after which it is bottled and kept in the wine cellar for 8 months. Four years after harvesting, the wine is ready for the market.

Tasting notes The bouquet is elegant, it offers scents of raspberry, liquorice and spices notes. In mouth it is extensive, massive and harmonious.

Food pairing Pairs well with important dishes, meats and seasoned cheeses.







Barbera d'Alba

GUIDOBONO

Grapes 100% Barbera

Region Castellinaldo, Piedmont, Italy.

Winemaking Even if it is a young, fresh and fruity wine,

these vineyards are subjected to a double clearing. The fermentation takes place in stainless steel casks with temperatures of 25-26° C; this ensures a good colour, fragrance and aroma. Following fermentation, the wine is transferred in 1500-2000 Lt wood casks and in French barriques previously used at least twice. After the malolactic fermentation, the wine remains in wood casks to the summer and is bottled in July. The wine is introduced

harvesting.

Tasting notes A bouquet of undergrowth and of egriot

cherry. The taste can be powerful but very

the market in September, one year after the

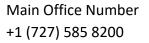
soft.

Food pairing It's recommended with dishes rich in taste,

like soups and meats, and with soft or rich

cheeses.









Tanghe Nebbiolo
DOC

GUIDOBONO

Grapes 100% Nebbiolo

Region Castagnito, Piedmont

Winemaking Harvest takes place at the beginning of

October. The Harvesting is done in two sessions, one week from one another. Maceration is developed in stainless steel casks for 4 to 5 days. The wine stays in 600 litres oak casks for 8 to 9 months and then it is

transferred in stainless steel casks.

Tasting notes The color is red with an ethereal fragrance,

elegant; there are perceptions of violet, marasca and final notes of spice. It is full,

aristocratic and delicate.

Food pairing Perfect with roasts, game and matured

cheeses.









Roero Arneis

GUIDOBONO

**Grapes** 100% Arneis

Region Canale, Piedmont

Winemaking Harvest takes place in mid-September.

> Following sugar and acid valuations that help establish the best harvesting period, the grapes are picked and then rested overnight in refrigerated cells at a temperature between 0°C and -2°C, after which the grapes are pressed. Maceration of the grapes is done with both skin and must, giving the wine more fragrance, structure longevity. The low temperatures at this stage of the preparation gives the wine its fuller

> colour. Fermentation takes place in steel

casks and the wine is bottled in March.

Tasting notes The taste is intense and persistent, with an

apricot and apple fragrance, a hint of camomile and, sometimes, slightly spicy. It stimulates the palate with a harmonious

taste and a good structure.

Food pairing It's recommended with hors d'oeuvres,

risotto, pasta and fish.









Toreto Nebbiolo d'Alba

GUIDOBONO

**Grapes** 100% Nebbiolo

Region Canale, Piedmont

Winemaking Harvest takes place at the beginning of

October. In this vineyard the yield per vine must not be more than 2 kg so, for this

reason, we practise a double clearing.

The grapes are harvested by hand to select the best bunches. The fermentation takes place in stainless steel macerators to guarantee the correct skin-must contact and an adequate colour extraction. The wine then stays in oak, where the malolactic processing develops for 12-15 months and then again in stainless steel casks. It is bottled in August, two years after the harvesting and in October it enters on the

market.

Tasting notes Silky taste, complex fragrance, aristocratic,

elegant with notes of redcurrant, bilberry,

liquorice and spice

**Food pairing** It's a big wine good with roasts and seasoned

cheeses.







Segretevigne Vino Spumante 36 months bottle fermented

GUIDOBONO

100% Nebbiolo Grapes

**Region** Piedmont

Winemaking Early harvest, 36 months on the yeasts, zero

dosage.

**Tasting notes** Straw-yellow in color, with light green

> reflections The perlage is exceptionally fine and its fresh aroma recalls the yeast of bread crust. In the mouth it is very fresh, dry and

persistent.

Salmon, mushroom risotto, ravioli with herbs **Food pairing** 

filling, brie, tomme







Birbet mosto di uve parzialmente fermentato rosso

GUIDOBONO

**Grapes** 100% Brachetto

**Region** Piedmont

Winemaking Beginning of October

Tasting notes Highly aromatic frizante red sweet wine with

aromas of red and black raspeberries, wild

strawberries and rose petals.

Food pairing Chocolate, fruit desserts and panna cotta,

but can also accompany savory treats like

light antipasti and cheeses.



