



# Guidobono

## TECHNICAL SHEETS



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*Guidobono*

*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 is done in two sessions. The pressing takes place slowly just to eliminate all stems 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 develops. 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.





*Guidobono*

# *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.





*Guidobono*

# *Barbera d'Alba*

*DOC*

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 the market in September, one year after the harvesting.

**Tasting notes** A bouquet of undergrowth and of egriot cherry. The taste can be powerful but very soft.

**Food pairing** It's recommended with dishes rich in taste, like soups and meats, and with soft or rich cheeses.





*Guidobono*

# *Langhe 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.





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## *Roero Arneis*

*DOCG*

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 and 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.







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# Loreto Nebbiolo d'Alba

DOC

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.





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# *Segretevigne Vino Spumante*

*36 months bottle fermented*

GUIDOBONO

**Grapes** 100% Nebbiolo

**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.

**Food pairing** Salmon, mushroom risotto, ravioli with herbs filling, brie, tomme







*Guidobono*

## *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 raspberries, wild strawberries and rose petals.
- Food pairing** Chocolate, fruit desserts and panna cotta, but can also accompany savory treats like light antipasti and cheeses.

