



*Guidabona*

**P I E D M O N T**

# DUE GELSI BARBERA D'ALBA DOC



## GUIDOBONO

**GRAPES** 100% Barbera

**REGION** Castellinaldo, Piedmont

**HARVEST** End of September – beginning of October.

**WINEMAKING** 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 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 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** it is indicated with red meat; mature and very mature cheeses.



# BAROLO LE COSTE DI MONFORTE DOCG

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## GUIDOBONO



**GRAPES** 100% Nebbiolo

**REGION** Le Coste in Monforte d'Alba, Piedmont

**HARVEST** Second half of October

**WINEMAKING** 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.





# BARBERA D'ALBA DOC

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## GUIDOBONO

**GRAPES** 100% Barbera

**REGION** Castellinaldo, Piedmont

**HARVEST** End of September – beginning of October.

**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.





# LORETO NEBBIOLO D'ALBA DOC

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## GUIDOBONO

**GRAPES** 100% Nebbiolo

**REGION** Canale, Piedmont

**HARVEST** Beginning of October

**WINEMAKING** 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 color 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.





# LANGHE NEBBIOLO DOC

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## GUIDOBONO

**GRAPES** 100% Nebbiolo

**REGION** Castellinaldo, Piedmont

**WINEMAKING** Maceration takes place in stainless steel tanks for 24 days with *dèlestage* at 26/28 ° C. The wine ages in 225-liter French oak barrels for 12 months. Bottling and further aging in the bottle for 36 months.

**TASTING NOTES** **COLOR:** Dark ruby purple color.  
**AROMA:** Pure, floral and fragrant with violet, cassis and dark fruity notes.  
**TASTE:** Has good weight and volume with crushed dark berry fruit, sage, mint and fine oak, grainy tannin, rather dense texture but already showing a good juiciness and drinkability with a long finish, packed with ripe cassis and dark cherry flavours.

**FOOD PAIRING** Foie Gras, grilled prawns, raw fish hors d'oeuvres.





# ROERO ARNEIS DOCG

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## GUIDOBONO

**GRAPES** 100% Arneis

**REGION** Canale, Piedmont

**HARVEST** Mid september

**WINEMAKING** 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.



# SEGRETEVIGNE VINO SPUMANTE 36 MONTHS BOTTLE FERMENTED

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## GUIDOBONO

**GRAPES** 100% Nebbiolo

**REGION** Piedmont

**HARVEST** 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.





# BIRBET MOSTO DI UVE PARZIALMENTE FERMENTATO ROSSO

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## GUIDOBONO



**GRAPES** 100% Brachetto

**REGION** Piedmont

**HARVEST** 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.

