

Losito Guarini

TECHNICAL SHEETS



LOMBARDY

Main Office Number +1 (727) 585 8200 www.vinoveritasfl.com VINOVERITAS LLC







Sangue di Giuda dell'Oltrepo Pavese DOC

LOSITO GUARINI

Grapes Croatina, Barbera, Uva rara, Vespolina

Region Lombardy

Winemaking Harvesting by hand. Grape pressing and

destemming, cold pre-fermentation to extract color and aromas and fermentation at 25°C controlled temperature with cultured yeasts. Devatting occurs after the cap forms and the obtained wine is kept cold to remain sweet. Refining in stainless steel. Pressure tank natural fermentation with 14°C macro oxygenation with cultured

yeasts.

Tasting notes Bright, vivid ruby red with purple tinges,

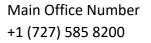
thick and lingering froth. Intense, persistent, fruity with hints of raspberry jam, blueberry, blackberry and scents of pansy. Sweet, fresh, velvet-smooth with

black current lingering finish

Food pairing Cookies, almond paste, fruit tarts and aged

blue-veined cheese











Crobara Pinot Noir Provincia di Pavia TGT

LOSITO GUARINI

Grapes Pinot Nero

Region Province of Pavia, Lombardy

Winemaking Handpicked. Crushing and de-stemming with skin maceration, followed by

temperature-controlled fermentation with selected yeasts. Aged in stainless steel tanks, followed by natural re-fermentation in autoclave at 18°C. Throughout the process, the wine undergoes rigorous

analytical checks to ensure its integrity.

Tasting notes Ruby red with garnet highlights. Intense

and persistent, with fruity aromas reminiscent of blueberries and strawberries. Fresh, savory, and well-

balanced, with pleasant spicy notes.

Food pairing First courses such as tortelli, braised and grilled meat second courses, feathered and

furred game, medium aged cheese with jams to exalt the hints of mixed berries.



