



# *Losito Guarini*

## TECHNICAL SHEETS



## LOMBARDY

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# *Sangue di Giuda* *dell' Oltrepo Pavese DOP*

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 IGT*

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.

