



Guidobono

TECHNICAL SHEETS



PIEDMONT

Main Office Number
+1 (727) 585 8200

www.vinoveritasfl.com
VINOVERITAS LLC

vinoveritasfl
 



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 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 Red meat; mature and very mature cheeses.





Guidobono

Barolo

Le Coste di Monforte D.O.C.

GUIDOBONO

Grapes 100% Nebbiolo

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

Winemaking In this vineyard the yield per vine cannot be more than 2 kg, that is why we make a double clearing, one at the beginning and the other one at the end of August.

The grape harvest is manual and it is divided in two times, the second one about 6-10 days after the first one.

The fermentation is developed in stainless steel macerators for 15 days, so that the correct contact skin-most and the adequate extraction of colour are guaranteed. After this process the wine stays in tonneaux (containing lt. 500) for 24 months, where the malo-lactic process is developed, then the wine stays again in stainless steel casks for 12 months. The wine is then bottled and rests in the wine cellar 8 months longer. About 4 years after the vintage the wine is ready to enter 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 thanks to tannin's sugariness that define the end.

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 Canale, 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.





Guidobono

Roero Arneis

DOCG

GUIDOBONO

Grapes 100% Arneis

Region Canale, Piedmont

Winemaking After the valuations about sugars and acids that establish the better period for the harvesting, the grapes are harvested and they stay for one night in the same cases in a refrigerator cell with 0-2° C.

The pressing is done the day after. The maceration is done between skin and must, this allows to the wine to have much fragrance, structure and longevity.

In all the operations are used cold temperatures, in this way it is possible to keep more colour. After, the wine stays only in stainless steel casks. It's bottled in March.

Tasting notes The taste is intense and persistent, with fragrance of apricot and apple and final notes of camomile and, sometimes, spicy. In mouth, it's sapid, harmonious with good structure.

Food pairing It's recommended with hors d'oeuvre, rice, pasta and fish.





Guidobono

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.





Guidobono

Segretevigne Vino Spumante

36 months bottle fermented

GUIDOBONO

Grapes 100% Nebbiolo

Region Piedmont

Winemaking Grapes are set to a low pressing after the harvesting, after that there is the first fermentation which exalt the wine's characteristics.

Wine have to stay 6-8 months in steel, so we go on with bottling for the second fermentation. The wine takes the foam with the constant temperature of 12°-13°C.

Refinement: 30-36 months in bottle on its yeast

Tasting notes Pale straw yellow with greenish reflections. The perlage is very fine, and the aroma is fresh and fragrant, with notes reminiscent of yeast and bread crust. On the palate, it is very fresh, dry, and persistent.

Food pairing Fish-based dishes, vegetables, and white meats.





Guidobono

Birbet

mosto di uve parzialmente fermentato rosso

GUIDOBONO

Grapes 100% Brachetto

Region Piedmont

Winemaking In August, is made a clearing where the tip of the bunch is eliminate, because is the part with less colour and that normally mellows less.

After the harvesting, there is a little maceration to take out the colour contained in the skin and, subsequently, there is a clean of the must. At the end, the Birbet ferments in stainless steel casks to obtain a little taking of froth so that are developed aroma and fragrance.

Tasting notes The colour is light red ruby, the fragrance is aromatic and vigorous, with net inklings of fruit and dry rose.

The taste is sweet, soft, delicate, sparkling with long persistent aroma.

Food pairing it's a wine perfect with sweets, cakes and biscuits.





Guidobono

Barbaresco D.O.C.G.

Rivadoro

GUIDOBONO

Grapes 100% Nebbiolo

Region Piedmont

Winemaking The destemmed grapes ferment on the skins in heat-conditioned steel tanks for about 15 days. The maceration of the grapes continues for 40 days and takes place through submerged cap skins. The wine ages for 18 months in wood and ages in bottle for 6 months.

Tasting notes The color is a medium intense garnet red. The nose is precise, intense with fruity aromas of marasca and floral violet. The taste is well balanced with spicy notes of black pepper and licorice. The elegant taste is velvety, rich and persistent with a soft, spicy and menthol aftertaste.

Food pairing Red meat, braised and stewed meats, game, well aged cheeses. Over time it becomes a meditation wine.

