

GUIDOBONO BARBERA D'ALBA



100% Barbera. Aromas of sour cherry and undergrowth. Earthy flavors of dark fruit and earth with lively acidity. Powerful yet soft. Lusty and full of character. Refreshing, flavorful, balanced and the perfect glass for a casual dinner. Wonderful paired with dishes rich in taste, like soups and meats or with soft, rich cheeses.

From vineyards located in Castellinaldo, Piedmont, Italy. The soil is clayey-limestone. The fermentation takes place in stainless steel casks with temperatures of 77-79°F; this ensures a good color, fragrance and aroma. Following fermentation, the wine is transferred to wood casks and French barriques previously used at least twice. After the malolactic fermentation, the wine remains in wood casks until the summer and is bottled in July. It is introduced to the market in September, one year after the harvesting.

Guidobono is the creation of the Faccenda family, and reflects their obsession with terroir. They make a range of wines from the Roero and Langhe hills, all of them outstanding value. Their vineyards are scattered through the area. The vineyards of the Roero are their family's home, where they both live and work. In keeping with their respect for nature, they use the "integrated farming" agricultural practices set up by the EU and their winery is also a proud participant in Piemonte's "Vino Sicuro" project, aimed at keeping their region's wines free of harmful pollutants.

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Tasting Note:

GUIDOBONO BARBERA D'ALBA

100% Barbera. Aromas of sour cherry & undergrowth; flavors of dark fruit & earth with lively acidity; powerful yet soft, lusty & full of character; refreshing, flavorful & balanced.

Shelf Talker:



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