

GUIDOBONO NEBBIOLO D'ALBA 'LORETO'



100% Nebbiolo. Complex floral aromas of roses, violets, peony and currant skin. Flavors of redcurrant, bilberry, licorice and spice with stony minerality. Silky, aristocratic and elegant. Wonderful with food! Try paired with roasts, pan seared chicken breast, hamburgers, braised mushrooms or seasoned cheeses.

From vineyards in Canale, Piedmont, Italy. The property has been cultivated with vineyards since the 1500s, and it is the highest of Canale. Southwest facing. The soil is clayey-limestone with sand. 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.

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:

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Shelf Talker:

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