

GUIDOBONO NEBBIOLO LANGHE

100% Nebbiolo, the most noble Italian grape, although it represents only 3% of Piedmont's total production. From the Langhe hills surrounding the famous communes of Barolo and Barbaresco, it is sensitive to microclimate and expresses its terroir faithfully. Deep red color. Ethereal and elegant aromas of violets, roses and sour cherry with final notes of spice. Rich fruit flavors. Full, aristocratic and delicate with a long, fine finish. Wonderful with food! Perfect paired with roasts, game and matured cheeses.

From vineyards located in Castagnito, Piedmont, Italy. The soil is clayey with sand. The harvesting is done in two sessions, one week apart. Maceration in stainless steel casks for 4 to 5 days. The wine stays in oak casks for 8 to 9 months and then it is transferred in stainless steel casks. The wine is bottled in June and September, one year after the harvesting, and is ready for 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 an 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:

