

Our estate, which was first established in the early 1800's, takes its name from the Ghiomo farmhouse, formerly a monastery, in Guarene, in the heart of the Roero area just 2 miles from Alba, home to world famous wines.

We take particular pride in the way wine is so deep-rooted in our long-standing country traditions.

It is now becoming quite customary for Italian and foreign wine-drinkers to seek out products of superior quality made by small or medium-sized wineries, where there is more opportunity for their differences - in themselves a synonym of creativity and excellence - to be brought out to the full.

The vineyards: Vigna Fussot and Vigna Granda

Strictly traditional growing methods are followed in the vineyard, and for several years now the REGIONAL CROP FARMING PROJECT 2078/92 - designed to reduce the use of chemical fertilizers and pesticides - has been followed to guarantee that the grapes and the wines themselves are as natural as possible.

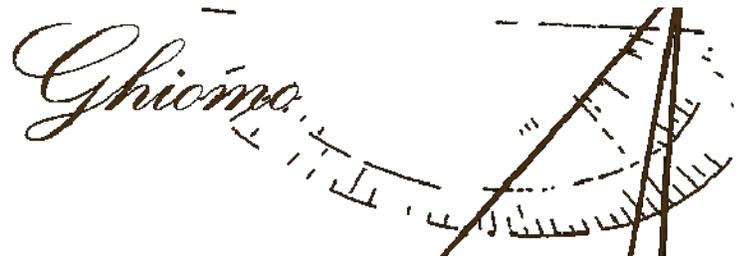
The grapes

These are the right blend of hard work and the gifts of nature. Good wine will never be made from below-standard grapes, and one vintage will never be the same as another. This is what makes drinking a glass of wine so exciting.

The wine

"There can be no love without wine"...

The entire wine-making and bottling process is handled with the utmost care and attention in keeping with the biological cycle. We like to think of old and new friends meeting up around a glass of our wine and sharing with us the sensations we ourselves enjoy in making it.



Arneis Langhe Fussòt

Zone of origin: From 2 different vineyards: “Fusòt” and “Gheja”, which face south and grow on a marly soil.

Technical characteristics: Both vineyards are cultivated according to the classical Guyot method, with short trimming. By thinning out the fruit by 15-20% should produce about three pounds of fruit from each vine.

Winemaking: The grapes are harvested when the ideal balance between acidity and sugar is reached. The pressing follows, dividing skin from must.

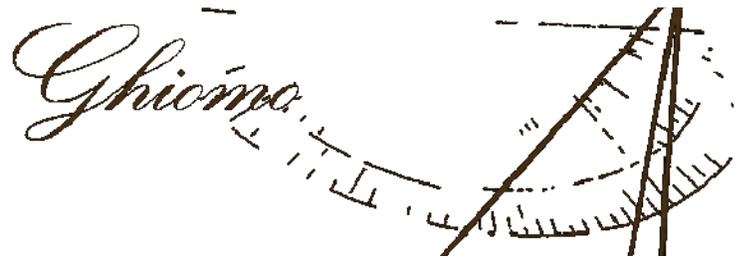
Aging: The wine rests in steel tanks until bottling, which happens in the first months of spring.

Organoleptic notes: Intense straw color with pale green notes. A delicate, complex and seducing bouquet with floral hints (broom and chamomile), a fresh, fruity flavor of peach and pineapple. The taste is pleasantly dry with a lightly sweet hint, which gives a fresh and long lasting finish.

Gastronomic pairings: Excellent with river fish and shellfish. It's at its best served with marinated meats and fish.

Serving and Keeping: Allow to breathe at least 30 minutes before serving. It is possible to age this wine for up to two years but is best served fresh.





Arneis Langhe Inprimis

Zone of origin: From the meticulous selection of grapes from the vineyard “Fusòt” which faces south-east and grows on a marly soil.

Technical characteristics: The vineyard is cultivated according to the classical Guyot method, with short trimming. By thinning out the fruit by 30-40% should produce about four pounds of fruit from each vine.

Winemaking: The grapes are harvested when the ideal balance between acidity and sugar is reached and are afterwards kept under a cold temperature for approx. 20 days in order to increase the aromatic precursors which develop later on when pressing and steeping the skin.

The fermentation is conducted under a controlled temperature.

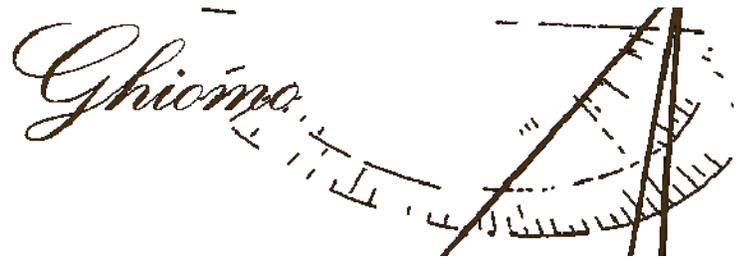
Aging: The wine rests in steel tanks until bottling. A prolonged battonage of the fine dregs takes place before bottling.

Organoleptic notes: Intense straw color with pale green reflexes. A rich, fresh, complex, fruity and seducing bouquet with delicate floral hints (yellow flowers), a tomato leaf note and fruity flavor of peach and melon. The taste is pleasantly dry with a tasty long lasting finish.

Gastronomic pairings: Excellent aperitif, also ideal with river and sea fish, shellfish, fresh hors d’oeuvres and marinated vegetables and meats.

Serving & Keeping: To be served fresh. Allow to breathe at least 30 minutes before serving. Thanks to the particular winemaking process, it is a pleasant young wine also suitable for a bottle aging in a dark and cool place.





Barbera d'Alba Lavai

Zone of origin: From the vineyards of Fusot, Dario, Vignot and San Steu which face south and grow on marly, calcareous-clayey soils.

Technical characteristics: The vineyards are cultivated according to the classical Guyot method, with medium-short trimming. By thinning out the fruit by 25-30% should produce about three pounds of fruit from each vine.

Winemaking: The grapes are harvested when already slightly over matured—each bunch individually inspected—and put into small perforated cages containing 22 pounds. Within a few hours after the grapes have been harvested, they are transported to the winery and put into a proper room for 24 hours where they slowly begin to dry up. The grapes are then separated from the stalks and pressed. Fermentation is conducted under a controlled temperature of 93°F following frequent and delicate pumping over. The new wine is put into stainless steel tanks under a controlled temperature where the spontaneous malolactic fermentation follows.

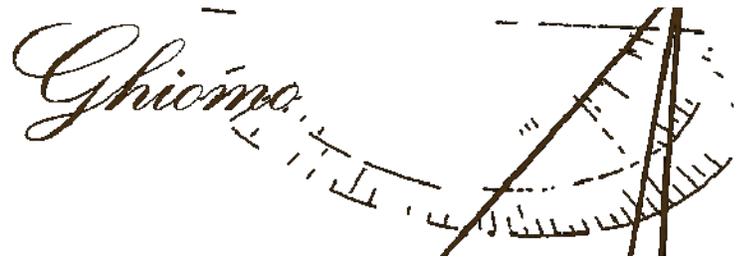
Aging: The Barbera d'Alba rests in steel tanks and oak casks. A further six month bottle aging is essential.

Organoleptic notes: Purple red color, very intense, with fruity bouquet. Strong full-bodied wine with a mellow and extremely long finish.

Gastronomic pairings: Ideal served with red meat, game and matured or spicy cheese.

Serving and Keeping: The bottle has to be stored in a horizontal position and it is recommended to allow it to breathe at least two hours before serving. The ideal serving temperature is 68° F. This wine is suitable for a long bottle aging.





Ruit Hora

Zone of origin: From a selection of Barbera and Nebbiolo grapes from vines that have only the very best exposure to the sun.

Technical characteristics: The vineyards are cultivated according to the classic Guyot method, with short trimming. The production is 1 bunch of fruit to each vine.

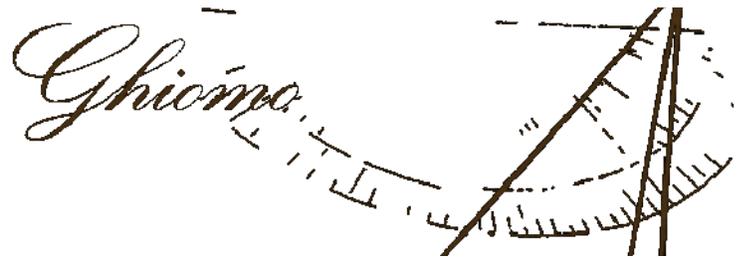
Winemaking: The grapes are harvested when already slightly over matured—each bunch individually inspected—and put into small-perforated cages containing 22 pounds. Within a few hours after the grapes have been harvested, they are transported to the winery and put into a proper room for 24 hours where they slowly begin to dry up. The grapes are then separated from the stalks and pressed. Fermentation is conducted under a controlled temperature of 93°F following frequent and delicate pumping over in addition to manual punching down. The steeping on the dregs of pressed grapes is long (about 250 hours). The new wine is put into oak barriques where the spontaneous malolactic fermentation follows.

Aging: The Ruit Hora rests in oak for 14 months first, followed by three months in steel tanks and six months in the bottle.

Organoleptic notes: Dark red color with purple overtones, very intense and thick with a bouquet of red fruits. Marked but well-balanced hints of oak. In the mouth it reveals a rare strength. It is full bodied with great tannic structure. Mellow and extremely long aftertaste. Wine for meditation with excellent cellar potential.

Gastronomic pairings: Ideal served with red meat, game and matured or spicy cheeses.





Nebbiolo d'Alba Sansteu

Zone of origin: From the vineyards of Sansteu and Fusot, which face south-east and grow on marl soils.

Technical characteristics: The vineyards are cultivated according to the classical Guyot method, with short trimming. By thinning out the fruit by 25-30% (depending on the age) should produce about three pounds of fruit from each vine.

Winemaking: The grapes are harvested when already slightly over matured—each bunch individually inspected—and put into small-perforated cages containing 22 pounds. Within a few hours after the grapes have been harvested, they are transported to the winery and are pressed. Then a light carbonic cold steeping follows. The fermentation is conducted under a controlled temperature of 86°F following frequent and delicate pumping over. The steeping on the dregs of pressed grapes is long (about 300 hours). The new wine is maintained in stainless steel tanks under a controlled temperature in order to allow the final alcoholic fermentation and subsequently the spontaneous malolactic fermentation.

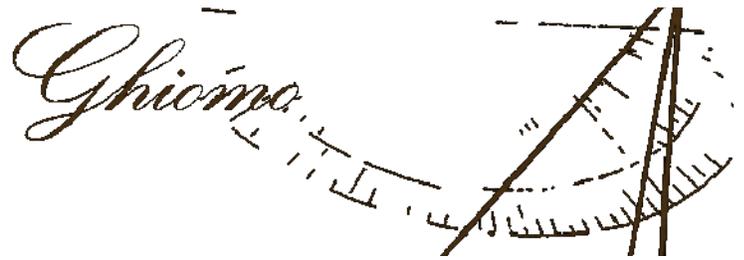
Aging: The Nebbiolo d'Alba rests for 12 months in oak casks and then a further six months in the bottle in order to blend the great structure of this wine.

Organoleptic notes: Intense, ruby red color with fruity, fresh and vinous bouquet. Full-bodied and well-structured blended with a slight hint of oak. Very intense, round and persuasive aftertaste.

Gastronomic pairings: To be served with flavorsome main courses, game and cheese.

Serving and Keeping: The bottle has to be stored in a horizontal position and it is recommended to allow it to breathe at least 3 hours before serving. The ideal serving temperature is 64 - 68° F. This wine has excellent cellar potential and it is suitable for long bottle aging.





Nebbiolo Langhe Vigna Granda

Zone of origin: From three different vineyards in Guarene: Vigna Granda, Vigna Bursa and San Lusè.

Technical characteristics: The vineyards are cultivated according to the classical Guyot method, with medium-short trimming. By thinning out the fruit by 20-25% should produce about three pounds of fruit from each vine.

Winemaking: The grapes are harvested when already slightly over matured—each bunch individually inspected—and put into small-perforated cages containing 22 pounds. Within a few hours after the grapes have been harvested, they are transported to the winery and are pressed. The fermentation is conducted under a controlled temperature of 82° F with frequent and delicate pumping over. The steeping on the dregs of pressed grapes is medium-long (about 200 hours). The new wine is put into stainless steel vats where malolactic fermentation spontaneously follows.

Aging: The Langhe Nebbiolo rests for 12 months, in oak casks and then in steel tanks. Afterwards follows two months of bottle aging.

Organoleptic notes: Intense, brilliant ruby red color with a floral and fruity bouquet, fresh and delicate. In the mouth it reveals an elegant, tasty, rich, tannic and persistent taste with a slightly bitter aftertaste.

Gastronomic pairings: Ideal with hors d'oeuvres, light main courses and white meats. Excellent with delicate cheese.

Serving and Keeping: The bottle has to be stored in a horizontal position and it is recommended to allow it to breathe at least two hours before serving. The ideal serving temperature is 64° F. This wine has good cellar potential.

