



VEGLIO MICHELINO E FIGLIO

Veglio Michelino e Figlio is a small, family-owned & operated vineyard located in the beautiful Piedmont region in northwestern Italy. Veglio Michelino e Figlio produces red and white wines by using traditional techniques with experience passed down from previous generations. The property includes more than 25 hectares, 20 of which are dedicated to the vineyards, while the rest are used to cultivate hazelnuts.

BARBARESCO

Grape Variety: 100% Nebbbiolo

Classification: DOCG Dry Red Wine

Production Zone: Treiso - Diano d'Alba - Piedmont

Harvest: Grapes are picked manually in October.

Processing: Grapes are softly pressed and fermented at a controlled temperature. The wine is refined in stainless steel tanks for one year. It then ages one year in 5,000 liter oak barrels before being transferred to the bottle where it will age for an additional six months.

Alcohol Level: 13.5 - 14% by volume

Duration: 10 - 15 years

Characteristics: This wine contains a garnet red color with orange reflections. On the nose it is intense, fruity and spicy. This Barbaresco is dry, full-bodied and balanced, and will go well with rich, full flavored foods including beef dishes, rich sauces and dry, aged cheeses. The wine can be poured into a decanter where it should be left to breathe for one hour before serving. Serve at room temperature.

Imported by: Bacco Wine & Spirit, LLC

