



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.

BAROLO

Grape Variety: 100% Nebbiolo

Classification: DOCG Red Wine

Production Zone: Serralunga d'Alba - Diano d'Alba - Piedmont

Harvest: Grapes are harvested by hand.

Processing: Grapes go through a soft pressing and then fermentation takes place at a controlled temperature in stainless steel barrels.

Maturation: Wine is refined in 5,000 liter oak barrels for at least two years.

Then it ages in the bottle for a minimum of 6 months. Total aging period will be at least 3 ½ years.

Duration: At least 10 years

Annual Production: 30,000 bottles

Nose: Delicate yet intense bouquet of fruits and spices.

Taste: A dry wine with a harmonic body.

Serving Suggestions: Enjoyed best when served at 64° F with dishes of fine red meat and game. Perfect in concluding an exquisite meal.



Imported by: Bacco Wine & Spirit, LLC