



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.

DOLCETTO D'ALBA

Classification: DOC Red Wine

Grape Variety: 100% Dolcetto

Production Zone: Montelupo Albese - Diano d'Alba - Piedmont

Soil: Limestone and dry

Harvest: Grapes are harvested between the third and fourth weeks of September.

Processing: Grapes go through a soft pressing and then maceration takes place for 4-5 days at a controlled temperature.

Maturation: Wine is refined in stainless steel tanks and then 4 months in the bottle.

Alcohol Level: 12% **Total Acidity:** 5.50 g/l

Histamines: <= 0.5 mg/l **Tannins:** <= 1.9 mg/l

Characteristics: An intense ruby red color. The bouquet is vinous and fruity. A dry, harmonic wine with a light and pleasant sourness.

Serving Suggestions: This wine is suitable for everyday meals and should be served at room temperature.

The grapes of this Dolcetto d'Alba are extensively cared after while still on the vines so that the best quality is obtained. This product has been carefully selected to be suited for those who are sensitive to red wine. Special attention has been given in making the production process of this wine completely pure.

