



# 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.

## NEBBIOLO D'ALBA

**Grape Variety:** 100% Nebbiolo

**Classification:** DOC

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

**Harvest:** Grapes are harvested between the last week of September and first week of October.

**Processing:** Grapes go through a soft pressing and maceration for 4-5 days at a controlled temperature. The wine then goes through fermentation in stainless steel tanks.

**Maturation:** Wine ages for one year in 5,000 liter oak barrels

**Alcohol:** 13-14% by vol.

**Duration:** Can last up 7 years when stored properly

**Color:** Red in color with orange reflections

**Nose:** Intense and fruity

**Taste:** A dry, fruity wine that is slightly acidic and tannic. Well balanced.

**Serving Suggestions:** Enjoyed best with red meats, game, rich sauces and aged cheeses. Best served at room temperature.



Imported by: Bacco Wine & Spirit, LLC