



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.

ROERO ARNEIS

Grape Variety: 100% Arneis

Classification: Dry White Wine - DOCG

Production Zone: Roero - Piedmont

Harvest: Grapes are hand-picked during the first or second week of September.

Processing: Grapes are softly pressed and fermented at a controlled temperature without the skins for about 10-15 days. The wine is then refined in stainless steel tanks and then in the bottle for 3 months.

Alcohol Level: 12% - 13%

Duration: 2 - 3 years

Characteristics: This wine offers a fruity and floral bouquet. It is a dry wine that is delicate and elegant. Veglio Michelino e Figlio's Arneis is suitable for every day meals. It can be enjoyed with appetizers, fish and pizza. It should be served between 46° - 50° F.



Imported by: Bacco Wine & Spirit, LLC