



# 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.

## ROSAE

**Grape Variety:** 100% Nebbiolo

**Classification:** Dry Rosé

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

**Harvest:** Grapes are hand-picked during the first week of September. These grapes are harvested from the Barolo vineyard one month before the Barolo grapes are picked.

**Processing:** Grapes are softly pressed and fermented for 4 - 5 days at a controlled temperature. The wine is then refined in stainless steel tanks and then in the bottle for 3 - 4 months.

**Alcohol Level:** 11% - 12%

**Duration:** 2 years

**Characteristics:** A young and fruity Rosé wine from Piedmont. Veglio Michelino e Figlio's Rosae offers an intense and fruity bouquet with notes of cherry. The taste is dry and pleasant with good balance and offers notes of cinnamon, cherry and raspberry. This wine is suitable for every day meals. It goes especially well as an aperitif or when served with fish. Best served between 50° - 57° F.



Imported by: Bacco Wine & Spirit, LLC