



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.

BARBERA D'ALBA

Grape Variety: 100% Barbera

Classification: DOC Dry Red Wine

Production Zone: Diano d'Alba - Piedmont

Harvest: Grapes are harvested at the end of September.

Processing: Grapes are softly pressed and fermented at a controlled temperature. After fermentation, the wine is refined in large oak barrels for over six months.

Alcohol Level: 13 - 14% by volume

Duration: 5 years

Characteristics: The Barbera vines are easily hit by sunlight throughout the day. Grapes are extensively cared after while still on the vines so that the best quality is obtained. The wine provides a complex nose, showing smoky dark cherry fruit and a mixture of berry fruits. It shows the same complexity on the palate along with a good body. It has strong alcohol content and is best served with red meats and strong cheeses. Serve at room temperature.

Imported by: Bacco Wine & Spirit, LLC

