Veglio Michelino e Figlio

Where the Talloria stream divides the towns of Diano d'Alba, Serralunga d'Alba, Montelupo Albese and Sinio, the company Veglio Michelino e Figlio continues to grow. With traditions passed on from generation to generation, Veglio Michelino e Figlio is family owned and operated, providing a good mix of experience and technology. The property stretches more than 60 acres, half of which are dedicated to the vineyard, while the rest are used to cultivate hazelnuts.

Baric - Red Wine
Production Zone: Serralunga d'Alba
Soil: Medium
Exposure: Southeast
Grape Variety: Nebbiolo & Dolcetto
Vinification: Soft pressing, preserved in stainless steel, and refined in oak barrels for 1 year.

Characteristics: An exclusive wine of Veglio Michelino & Figlio. De classified Nebbiolo aged one year in the barrels that was to be Barolo. This bottle is the most characteristic of the Veglio family, being made from the best of the Nebbiolo and Dolcetto grapes. This robust wine is not overly aged as to preserve its fruitiness by blending with the Dolcetto grapes, and is excellent with meat dishes. Serve at room temperature, uncorking bottle a few hours before drinking.