



Mauro Veglio



## BARBERA D'ALBA DOC

This wine uses grapes from the shaded and the youngest vineyards of Cascina Nuova, the seat of our winery. Here, the grapes grow quite juicy, giving us a velvety, light Barbera d'Alba that is especially enjoyed when drunk young and fresh.

**Variety:** 100% Barbera

**Age of vineyards:** planted in the early 2000s

**Vine training system:** Guyot

**Vinification:** maceration on the skins in stainless steel tanks at a controlled temperature for about 6-8 days before the grapes are pressed and alcoholic fermentation is concluded in stainless steel (about 20 days), where malolactic fermentation also takes place at a controlled temperature. The wine ages in stainless steel for several months, and in the following summer after harvest, it is bottled without fining or filtration.

**Color:** intense ruby red with violet reflections.

**Aroma:** fruity, fresh, with young, captivating notes of red fruits, particularly amarena cherry and plum.

**Flavor:** balanced flavor with slightly acidic notes that are typical of Barbera, and a well-expressed minerality with a final, delicate savoriness.

**Serving temperature:** 16°-18°C. It is particularly enjoyable to savor its initial freshness and then appreciate the evolution of its aromas as the wine slowly warms in the glass.

**Evolution:** ideally drunk in the first years after its release, but may offer surprising nuances even after some time.

**Bottles produced:** about 25,000  
Also available in magnum format

**AZIENDA AGRICOLA MAURO VEGLIO**

Frazione Annunziata - Cascina Nuova, 50  
12064 La Morra (CN) - Italy  
Tel/Fax +39 0173 509212