



Mauro Veglio



BAROLO DOCG

This Barolo is made from the grapes grown in our youngest and most vigorous vineyards in the townships of La Morra and Monforte d'Alba, and vinified as it was in the past for a balanced harmony of its diverse characteristics.

Variety: 100% Nebbiolo

Training system: Guyot

Vinification: maceration on the skins in stainless steel tanks at a controlled temperature for 10-15 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. Towards December, the wine is transferred to small barrels of oak, 15-20% of which are new and 80% used, where they remain to age for 24 months. After decanting in stainless steel, the wine is bottled without fining or filtration.

Color: ruby red of medium intensity and garnet red hues.

Aroma: intense, harmonic, with ethereal and captivating nuances and a final note of red fruit.

Flavor: warm, balanced, with good persistence; already drinking well. Finishes with polished tannins and a delicate vanilla aftertaste.

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: drinking well already, but with the potential for great longevity.

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

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