



Mauro Veglio



LANGHE DOC NEBBIOLO ANGELO

This Nebbiolo is made with delicate grapes that come from our youngest and most vigorous vineyards in the townships of La Morra and Monforte d'Alba, as well as Roero. The grapes are vinified together and undergo a brief fermentation to highlight their excellent fruity and fresh notes.

Variety: 100% Nebbiolo

Vine training system: Guyot

Vinification: maceration on the skins in stainless steel tanks at a controlled temperature for about 6 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 the wine is transferred to small barrels of oak. After decanting in stainless steel, the wine is bottled without fining or filtration.

Color: intense ruby red with violet reflections.

Aroma: fresh, floral, and fruity, with distinct notes of rose hip, marasca cherry, and delicate scents of raspberry.

Flavor: vinous with incredible freshness and light, delicate tannins. Fine, balanced body with good aromatic persistence.

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: Made for early consumption, but, faithful to its noble DNA, this wine ages well after several years in the bottle, too.

Bottles produced: about 20,000
Also available in magnum format

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