

Vegliamonte

Italy - Piedmont - Alba (CN)



Vegliamonte

Ownership/Founders Marco e Tiziana Parusso / Marco e Tiziana Parusso and Son.

Start of Activity 2015

Vitiviniculture Tradizionale "del buon senso"

Hectares 8

Bottles produced 10.000

ALBA DOC

85% Nebbiolo, 15% Barbera

Production area: Alba

Terrain: esposizione sud-est / sud-ovest; 400/450 m.s.l.m.

Harvest: Grapes harvested strictly by hand with the utmost care in small perforated baskets

Vinification: After destemming, maceration in contact with the skins is carried out. Alcoholic fermentation occurs spontaneously with natural yeasts without the use of sulfites, with careful control of maceration time and temperature

Refinement: in small oak barrels for a minimum of 9 months in contact with its indigenous yeasts. This is followed by bottle aging at a controlled temperature of 15°C (59°F).

Color: rosso porpora brillante

Fragrance: the floral and delicate aromaticity of nebbiolo blends with the fruitiness and acidity of barbera

Flavor: Elegant notes of raspberry, flowers and spices. Sweet and elegant tannin. Great persistence and freshness

Alcoholic Grade: 15% vol



The Parusso Family wants to give a voice to a young appellation of the territory of Alba: Alba Doc. Founded in 2010, this appellation features a blend of the two main grape varieties of Piedmont: Nebbiolo and Barbera. This blend was already known in the past as "taglio all'albese". The vineyards employed in the production of Alba Doc era situated in the municipality of Alba, in Santa Rosalia. . Ancient traditions and modern technics are mixed together in this appellation, originating a wine of great character and identity. The union between past and present also characterizes the company: Marco and Tiziana involved in this project the young generation with the aim of bringing innovation, enthusiasm and openness.