

Mauro Veglio

Italy - Piedmont - La Morra (CN)



Mauro Veglio

Ownership/Founders Mauro Veglio

Start of Activity 1992

Vitiviniculture Traditional

Hectares 23

Bottles produced 120.000

BAROLO ARBORINA

100% Nebbiolo

Production area: Arborina is a small Barolo Geographical Mention located in the hamlet of Annunziata, in La Morra

Terrain: Il terreno è magro, costituito dalle Marne di Sant'Agata, formazioni del periodo tortoniano composte da argille miste a sabbia finissima e a calcare

Harvest: manual

Vinification: Maceration with the skins in temperature-controlled steel tanks for 20-25 days, starting with cold maceration (10 °C) in the first 48 hours. During this period, a very soft extraction is carried out by doing only a couple of daily pumpings over. Then it is racked off and always in steel tanks malolactic fermentation takes place.

Refinement: in small oak barrels, 30 percent new and 70 percent second and third passage, where it remains to age for a total of 24 months. After being decanted in stainless steel, the wine can be bottled without filtration or clarification

Color: Ruby red with good intensity and slight garnet notes

Fragrance: fruity with excellent intensity and delicate harmony. Notes of small red fruits with predominance of cassis and black currant. Finish with delicate spice

Flavor: Delicate, smooth, with excellent balance between alcohol and tannin. Good persistence and minerality with elegant finish. Complex but extremely delicate, it manifests all the belonging to the La Morra territory with its freshness and elegance

Alcoholic Grade: 14.5% vol.



In the little hamlet of Ciotto, in La Morra, the Veglio family has always been dedicated to the land since the early 1900s. Angelo Veglio, in the '60, bought the first vineyard in the locality of Gattera. In 1979, again in the Annunziata hamlet, the family took over a part of the Cascina Nuova along with 5 hectares including the "Cru" Arborina and Rocche dell'Annunziata: from that moment the story of the Veglio as wine growers began. In 1986, Mauro, son of Angelo, in his young age took over the reins of the company and together with his wife Daniela acquired the vineyards in Monforte d'Alba from his father-in-law in 1996 continuing to renew the vineyards. Active protagonist of the "barolo boys" movement - who between the '80 and '90 changed the way to see the Barolo - Mauro, in 2017, decides to focus on young people by joining his company with that of his nephew Alessandro, born in 1982. It is the only case in Langa where what had been divided over time between the founder's grandchildren and children is reunited! Simple and natural viticulture, respectful of the environment, fertilization with manure, grassing of the vineyard for fine and

elegant wines, perfect ambassadors of their territory, made by two men who always question themselves to improve the "fruits" of their land.