

Mauro Veglio

Italy - Piedmont - La Morra (CN)



Ownership/Founders Mauro Veglio

Start of Activity 1992

Vitiviniculture Traditional

Hectares 23

Bottles produced 120.000

BAROLO OF THE MUNICIPALITY OF SERRALUNGA

100% Nebbiolo

Production area: The vineyard from which this label originates extends, with western exposure and an altitude between 400 and 300 m asl, between the MGAs Manocino and Lirano

Terrain: Abbondante componente calcarea e marne grigie che si alternano a substrati sabbiosi

Harvest: manual

Vinification: De-stemming without crushing with much of the whole berry in the tank. Cold maceration in the first 36-48 hours, which is followed by the start of alcoholic fermentation, during which a couple of daily pump-overs are carried out to ensure slow processes and gentle extractions. Maceration on the skins lasts for approximately 20-25 days and then we have the beginning of malolactic fermentation

Refinement: In large 25-hectoliter French oak barrels for a total of 24 months

Color: Faint ruby with slight garnet notes

Fragrance: Fruity hints of dark cherry, with iron, balsamic and spicy notes

Flavor: Hints of dark fruit and cherry supported by an energetic and still young tannic texture devoted to evolution over time

Alcoholic Grade: 14% 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.