

Mauro Veglio

Italy - Piedmont - La Morra (CN)



BAROLO PAIAGALLO

100% Nebbiolo

Production area: Paiagallo is an important Additional Geographical Mention in the municipality of Barolo, with a total area of 12.35 hectares

Terrain: terreni marnoso sabbiosi si sviluppa, con esposizione a sud-est, est

Harvest: manual

Vinification: Maceration with the skins in temperaturecontrolled 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 an oak barrel, with a capacity of 30hl, 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: rosso rubino tenue e leggere note granato

Fragrance: Extremely fruity and delicately harmonious. Notes of strawberry and raspberry

Flavor: Extremely fine and elegant. Good persistence, but with a finish characterized by very soft tannins

Alcoholic Grade: 15% vol



Ownership/Founders Alessandro and Mauro Veglio / Mauro Veglio Start of Activity 1992 Vitiviniculture Traditional Hectares 23 Bottles produced 120.000

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.