



## Villa Michelino Barolo

<b>Grape Varietal(s):</b>	<b>100% Nebbiolo</b>
<b>Location:</b>	<b>Serralunga d'Alba, Diano d'Alba, Piedmont</b>
<b>Terroir:</b>	
<b>Acres/Hectares:</b>	<b>25 hectares (61 acres) (20 dedicated to wine, 5 to hazelnuts)</b>
<b>Production #:</b>	
<b>Winemaker:</b>	<b>Oswaldo Veglio, Simone Veglio, Marco (Brother in law) all oenologists</b>
<b>Vintage:</b>	<b>2013</b>
<b>Viticulture &amp; Vinification:</b>	<b>Fermentation at controlled temperature in stainless steel barrels. Wine matures in 5,000 liter oak barrels for at least 2 years. Then it ages in the bottle for a minimum of 6 months. Total aging period will be at least 3 ½ years.</b>
<b>Tasting Notes:</b>	<b>Aromas of rose petals, violets cranberries and blue fruit. Silky tannins, with enough grip to be typical of Barolo. Spice profile suggests anise and leather.</b>



Packaging

UPC Code

Quantity for  
Pallet

Case Weight

12 750ml  
bottles/case