

Barolo Veglio Angelo 'Foje d'Autun'

£22.99

Vintage: 2013

Bottle Size: 75cl

Alcohol %: 14%

Country: Italy

Description: A great value Barolo, light in colour with ripe rich fruit aromas and flavours. Nebbiolo is a fickle grape famed as much for its pale appearance as for its tannic character and produces some of the most perfumed and richly flavoured wines. Though generally only medium-bodied, the wines possess rose and anise scented aromatics and deep flavours of cherry, orange peel and subtle green herb tones. An ideal accompaniment to red meats and cheeses.

Cepages: Nebbiolo

Group: Italy

Sub group: Piedmont

Colour: Red

Closure: Cork

Producer:

Website: www.viniveglio.it

Organic/Bio Status:

Food / cocktail match: Since this Barolo is such great value for money, perhaps you'll feel inclined to splash out on a classic match - Alba truffles.

Food / cocktail recipe:

Press The first accolade was a gold medal, presented back in 1933. Since then it has won many awards.

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Other Info: The wines of Piemonte are noted as far back as Pliny's Natural History. Due to geographic and political isolation, Piemonte was without a natural port for most of its history, which made exportation treacherous



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and expensive. This left the Piemontese with little incentive to expand production. Sixteenth-century records show a mere 14% of the Bassa Langa under vine - most of that low-lying and farmed polyculturally. In the nineteenth century the Marchesa Falletti, a Frenchwoman by birth, brought enologist Louis Oudart from Champagne to create the first dry wines in Piemonte. Along with work in experimental vineyards at Castello Grinzane conducted by Camillo Cavour - later Conte di Cavour, leader of the Risorgimento and first Prime Minister of Italy - this was the birth of modern wine in the Piedmont. At the heart of the region and her reputation are Alba and the Langhe Hills. This series of weathered outcroppings south of the Tanaro River is of maritime origin and composed mainly of limestone, sand and clay, known as terra bianca. In these soils - located mainly around the towns of Barolo and Barbaresco - the ancient allobrogica, now Nebbiolo, achieves its renowned fineness and power.