



## Mirafiore

CASA E. DI  
**MIRAFIORE**

Barolo Riserva  
**DOCG**

### REGION

Piedmont

### VARIETY

Nebbiolo

Vinification: the fermentation is traditional: medium-long (15 days) in stainless steel vats with a floating cap at a controlled temperature (30-31° C). The must then stays in contact with the skins for further 15 days to optimize the extraction of the polyphenolic substances and help start the subsequent malolactic fermentation. Ageing: one year in barriques and two year in oak casks.

After a soft clarification, the wine is bottled for a further period of maturation in the bottle, the length depends from the characteristics of the vintages, but never less than 24 months.

Shelf-life: The wine will reach its peak 6-8 years after the harvest, but its life can vary considerably depending on the vintage.

### TASTING NOTES

Garnet colour with intense ruby reflexes. The bouquet shows hints of very mature fruits and spices. In the mouth very ripe tannins give a sweet and persistent taste.

### FOOD PAIRINGS

Ideal with big red meat dishes and medium or mature cheeses, it can also make for pleasant after-dinner company.