

## Mirafiore

**CASA E. DI  
MIRAFIORE**



Dolcetto d'Alba  
**DOC**

### REGION

Piemonte

### VARIETY

100% Dolcetto

Vineyard location: Village of Serralunga d'Alba

Elevation: These high and mid-hillside (300-350 m asl) vineyards face south east and south west

Soil: Rich in clay and calcareous marl

Vinification: The fermentation is traditional, lasting 8-10 days in stainless steel vats at controlled temperature (25°C) and the malolactic fermentation takes place in concrete tanks before the end of November.

Ageing: In big and medium size oak barrels (20-140 hl) for two months before bottling, then is released after further 6 months of bottle ageing.

### TASTING NOTES

Deep ruby-red with violet highlights. The fine, fruity bouquet has very persistent, clear-cut overtones of violet, blueberry, black cherries and rosemary. The taste is agreeably dry, and its pleasant almondy aftertaste brings out its fullness with soft tannins.

### FOOD PAIRINGS

it is excellent served with hot starters, pasta dishes, not over-elaborated meats and fresh and medium aged cheeses.