



Mirafiore

CASA E. DI
MIRAFIORE

Barolo
DOCG

REGION

Piedmont

VARIETY

Nebbiolo

Vinification: the fermentation is traditional, carried out for an average of 8-10 days in stainless steel vats at a controlled temperature (30-31°C) with a floating cap and frequent pumping over of the must. The must is then left on the skins for several days to optimize the extraction of the polyphenolic substances and to help the malolactic fermentation get underway. Ageing: at least two years in large casks made of oak (from Slavonia and mid-France), followed by no less than twelve months in the bottle.

TASTING NOTES

The results of lengthy ageing, above all on account of their natural qualities, these robust, well-bodied wines are packed with structure and are well capable of withstanding the test of time. Barolo has an attractive ruby-red color with garnet highlights which become orange with the passing of time. Its bouquet is clean, full and intense, with the wine's typical traces of withered flowers, dry leaves and underbrush.

FOOD PAIRINGS

PAIRINGS
Ideal with rich red meats, varying according to the wine and vintage, and medium and mature cheeses, they are also perfect after-dinner wines.