



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.