



Mirafiore

CASA E. DI
MIRAFIORE

Paialgallo
Barolo DOCG

REGION

Piedmont

VARIETY

100% Nebbiolo

GROWING LOCATION: Vineyard La Villa, village of Barolo

VINEYARD FEATURES: Mid-hillside (320-370 mslm) facing est/south-esl.

WINE-MAKING PROCESS: The de-stemmed, crushed grapes are heated up to around 32-33°C, and the process of pumping the juice over the cap of skins begins immediately. This takes place very frequently over the first 3 days in order to extract an optimal amount of colour and tannins. As the alcohol content increases, the extraction of too many tannins is prevented by dropping the temperature to around 25°C, and reducing the volume of liquid pumped over the skins.

During this maceration lasting 20-30 days, delastages are performed to improve the extraction of the tannins, and at the same time to oxygenate the yeast so it will ferment in ideal conditions to provide cleaner, more elegant aromas. The alcoholic fermentation is followed immediately by the malolactic fermentation, which is encouraged by keeping the wine in heat-conditioned tanks at a temperature of around 20° C.

AGEING: The process begins in barriques and lasts about 12

TASTING NOTES

Ruby-red with garnet highlights, it has a sumptuous bouquet, with clear-cut overtones of ripe plums, tobacco, mint, rosemary, cinnamon and dried mushrooms. Very dense, closely-woven tannins give the taste a well-knit sensation, together with softness and balance.

FOOD PAIRINGS

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