



## Mirafiore

CASA E. DI  
**MIRAFIORE**

Langhe Nebbiolo  
**DOC**

### REGION

Piemonte

### VARIETY

100% Nebbiolo

Nebbiolo is the most noble Italian grape variety, and it is one of the most fastidious in terms of soil, climate and environmental conditions.

Vineyards location: Serralunga d'Alba, facing east, south-east on soil of Miocene-Helvetian origin

Elevation: high and mid-hillside position (300-450 m. a.s.l.)

Soil: Rich in clay and calcareous marl

Vinification: 12-15 days floating cap fermentation in stainless steel tanks at controlled temperature. The wine then stays on the skins for a further 15-20 days, with a "submerged head" maceration to optimize the extraction of the polyphenolic substances.

Ageing: In big and medium size oak barrels (20-140 hl) for 12 months and then in the bottle for at least further six months.

### TASTING NOTES

The color is garnet-red with ruby shades, and its nose shows nutmeg, tobacco, dried leaves, mussel, plum and tamarind with traces of withered flowers such as rose. Its sweet and fascinating tannic taste makes the wine velvety and well-balanced, and lingers on the tongue with a very long balsamic aftertaste.

### FOOD PAIRINGS

Ideal with flavorsome pasta dishes, meats and medium-mature cheeses.