



Mirafiore

CASA E. DI
MIRAFIORE

Barbera d'Alba
DOC

REGION

Piemonte

VARIETY

100% Barbera

Vineyard location: Village of Serralunga d'Alba

Elevation: The grapes are grown exclusively on estate-owned vineyards, facing east and south west

Elevation: High and mid-hillside position on 300-350 m. a.s.l.

Soil: The soils are rich in clay and calcareous marl.

Vinification: The fermentation traditionally takes place in stainless steel tanks at controlled temperature with frequent pumping over of the must to optimize the extraction of tannins and color. The maceration lasts 12-15 days.

Ageing: In big and medium size oak barrels (20 – 140 hl), in which the malolactic fermentation takes place before the end of the winter. The wine stays in wood for one year, and then is bottled before further ageing in the cellars for six months.

TASTING NOTES

The color is dark ruby-red with purple highlights; nose brimming over with leather, black liquorice, coffee and blackberry. On the palate it provides a warm feeling of volume and body, with the fruit blending marvelously with the soft tannins and the acidity, while its finish is long and savory.

FOOD PAIRINGS

Perfect with pasta, meat dishes, fresh and medium aged cheeses