

Casa E. di Mirafiore

DOLCETTO D'ALBA

DOC

GRAPE-VARIETY Dolcetto 100%

AVERAGE PRODUCTION 49 hl per hectare

GROWING LOCATION Village of Serralunga d'Alba

VINEYARD FEATURES

These high and mid-hillside (300-350 m asl) vineyards face south east and south west on soils rich in clay and calcareous marl

WINE-MAKING PROCESS

The fermentation is traditional, lasting 8-10 days in stainless steel vats at controlled temperature (25°C) and the malolactic fermentation takes place in concrete tanks before the end of November.

AGEING

Mirafiore Dolcetto d'Alba ages in big and medium size oak barrels (20-140 hl) for two months before bottling, then is released after further 6 months of bottle ageing.

TASTING CHARACTERISTICS

Deep ruby-red with violet highlights. The fine, fruity bouquet has very persistent, clear-cut overtones of violet, blueberry, black cherries and rosemary. The taste is agreeably dry, and its pleasant almondy aftertaste brings out its fullness with soft tannins.

PAIRINGS

it is excellent served with hot starters, pasta dishes, not overelaborate meats and fresh and medium aged cheeses.

ALCOHOL CONTENT 13% vol.

SERVING TEMPERATURE 16° C

BOTTLE SIZE Lt. 0,75

