

*Casa E. di Mirafiore*

# ALTA LANGA BLANC DE NOIR

## DOCG



UGRAPE VARIETY 100% Pinot nero

AVERAGE YELD 4.300 plants/hectare

GROWING LOCATION Serralunga d'Alba

#### VINEYARD FEATURES

East-exposed hill (250-300 m asl) , characterized by soils composed of white clay with layers of chalky sand

#### WINE-MAKING PROCESS

After being harvested in small crates of about 20 kg, the grapes are immediately transferred to the cellar and poured directly into the presses. A soft and delicate pressing extracts about 50% of the yield in grape must. The must is then transferred into temperature-controlled tanks, where it stays for 24 hours and where decanting allows the coarser parts to deposit on the bottom of the tank and to be separated from the limpid part by a subsequent racking operation.

#### AGEING PROCESS

At this point the must begins fermenting in steel tanks. Fermentation lasts about 20 days, maintaining temperatures between 18 and 20°C. After the fermentation, the wine ages on its lees until the following spring. In May, the wine is ready for a second fermentation, in the bottle, followed by further ageing on the lees for a good 36 months in a cool and dark environment, as per the traditions of Spumante Metodo Classico

#### SENSORY PROFILE

In the glass it has a straw-yellow color with light golden reflections and a fine, persistent perlage that contributes to enhancing the aromas of fruit with white pulp, dried fruit, and bread crust. On the palate you immediately perceive the typical structure of Pinot Noir enhanced by the pleasant creaminess of the bubbles. Long persistence, freshness, and excellent flavor are the sensations that endure in the mouth and in the memory after tasting Alta Langa Mirafiore.

ALCOHOLIC PERCENTGE 12% vol.

SERVING TEMPERATURE 6 - 8° C

AVAILABLE SIZE Lt. 0,75

