

Casa E. di Mirafiore

BARBERA D'ALBA SUPERIORE

DOC



GRAPE-VARIETY Barbera 100%

AVERAGE YIELD 45 hl per hectare

GROWING LOCATION Village of Serralunga d'Alba

VINEYARD FEATURES

The grapes are grown exclusively on estate-owned vineyards, facing east and south west in a high and mid-hillside position (300-350 m. a.s.l.). The soils are rich in clay and calcareous marl.

WINE-MAKING PROCESS

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

AGEING

The Mirafiore Barbera d'Alba Superiore ages 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 CHARACTERISTICS

The soil is the typical soil of Serralunga d'Alba, very rich in microelements, therefore these vineyards originate wines that express great character, with pronounced acidity and flavour. The colour is dark ruby-red with purple highlights; nose brimming over with leather, black liquorice, coffee and blackberry. This Barbera d'Alba starts out on the palate providing a warm feeling of volume and body, with the fruit blending marvellously with the soft tannins and the acidity, while its finish is long and savoury.

ALCOHOL CONTENT 14% vol.

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

SERVING TEMPERATURE 18° C

BOTTLE SIZE Lt. 0,75

