

CASA E. DI MIRAFIORE

BAROLO LAZZARITO

GRAPE-VARIETY Nebbiolo 100%

YIELD IN WINE 65%

AVERAGE YIELD 40 hl per hectare

GROWING LOCATION Lazzarito in one of the most important vineyard of Serralunga d'Alba village.

VINEYARD FEATURES

This is without doubt the most prestigious vineyard on the estate, producing a Barolo of great structure and long life. Located mid-hillside (400 m asl) facing south/south-west, the soil is of sedimentary marine origin (Miocene-Helvetian era), with a high content of greyish-white calcareous marl.

WINE-MAKING PROCESS

The de-stemmed, crushed grapes are heated up to around 32-33°C, and the process of pumping the juice over the cap of skins begins immediately. This takes place very frequently over the first 3 days in order to extract an optimal amount of colour and tannins. As the alcohol content increases, the extraction of too many tannins is prevented by dropping the temperature to around 25°C, and reducing the volume of liquid pumped over the skins. During this maceration lasting 20-30 days, delastages are performed to improve the extraction of the tannins, and at the same time to oxygenate the yeast so it will ferment in ideal conditions to provide cleaner, more elegant

aromas. The alcoholic fermentation is followed immediately by the malolactic fermentation, which is encouraged by keeping the wine in heat-conditioned tanks at a temperature of around 20° C.

AGEING

At this point ageing begins in barrels (2,000 – 14,000 litres). After the second year, the wine stays in the bottle for a further period before consuming. This further refines the tannins without increasing the wine's woodiness, achieving the right balance between the aromas of the grapes and the wood.

TASTING CHARACTERISTICS

Ruby-red with garnet highlights, it has a sumptuous bouquet, with clear-cut overtones of ripe plums, tobacco, mint, rosemary, cinnamon and dried mushrooms. Very dense, closely-woven tannins give the taste a well-knit sensation, together with softness and balance.

PAIRINGS Ideal with big red meat dishes and medium or mature cheeses, it also provides pleasant company for after-dinner conversation.

ALCOHOL CONTENT 14% vol.

SERVING TEMPERATURE 18° C

BOTTLE SIZE Lt. 0,75

