

CASA E. DI MIRAFIORE

BAROLO PAIAGALLO

GRAPE-VARIETY Nebbiolo 100%

GROWING LOCATION Vineyard La Villa, village of Barolo

VINEYARD FEATURES

Mid-hillside (320-370 mslm) facing est/south-esl.

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

The process begins in barriques and lasts about 12 months. Upon completion, the wine is raked into Allier oak barrels with a capacity of 2-3 thousand litres, where it

continues to age for another year. The time spent in medium-small barrels makes it possible to further refine the tannins without increasing the woody sensation and to achieve the perfect balance between the aroma of the grapes and that of the wood. After its time in wood, the wine is fined, if necessary, to round off any sharpness that might remain and to obtain a perfectly clear product which is then bottled and aged for at least another year before being released onto the market.

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 - 1,5 - 3

