

Casa E. di Mirafiore

BAROLO

RISERVA



GRAPE-VARIETY Nebbiolo 100%

AVERAGE PRODUCTION 45 hl per hectare

GROWING LOCATION This Barolo is made from carefully selected grapes grown on estate vineyards in the villages of Serralunga d'Alba and Barolo.

VINEYARD FEATURES

Facing south, south-west and west on medium-high hillsides (300-400 m asl), on typically clay and calcareous marl-rich soils of Miocene-Helvetian and Tortonian origin.

WINE-MAKING PROCESS

The fermentation is traditional, lasting 12-15 days in stainless steel vats at controlled temperature. The wine then stays on the skins for a further 30-40 days, with a "submerged head" maceration to optimize the extraction of the polyphenolic substances.

AGEING

In order to be labelled as a "Riserva" (Reserve), according to the law Barolo wine must have undergone at least 5 years of maturing before it is released. The first three years are spent in medium and big size oak barrels (20-140 hectolitres), then the wine ages for one year in large concrete tanks and – finally – for the last one in bottle.

TASTING CHARACTERISTICS

Keeping up a tradition, Barolo Riserva Mirafiore is made blending wines coming from different estate vineyards. These vineyards can vary, depending on the characteristic of the vintages. Anyway, blending is made just when the malolactic fermentation is completed. A very long maceration and a few transfers during the oak barrel ageing, allows it to anticipate the evolution of the tertiary aromas before bottling. The perfect polyphenolic ripening of the grapes before harvesting, favours the extraction of a big quantity of sweet tannins, which at the end of ageing build a dense silky web. In the glass, Barolo Riserva is a wine that can offer great emotions: ruby highlights still show on its deep garnet red colour, while its intense, clear-cut nose hints at spicy aromas like wormwood, then cocoa, mint, black cherry, leather and dried mushrooms. Its sweet, velvety tannins blend nicely on its smooth taste, helping to ensure a very long finish, warm and fascinating.

PAIRINGS

Ideal match for big red meat dishes, and medium and mature cheeses, this wine also provides pleasant company during afterdinner conversation.

ALCOHOL CONTENT 14% vol.

SERVING TEMPERATURE 18° C

BOTTLE SIZE Lt. 0,75

