

*Casa E. di Mirafiore*

# LANGHE NEBBIOLO

## DOC



GRAPE-VARIETY Nebbiolo 100%

AVERAGE PRODUCTION 49 hl per hectare

#### VINEYARD FEATURES

Nebbiolo is the most noble Italian grape variety, and it is one of the most fastidious in terms of soil, climate and environmental conditions. This Langhe Nebbiolo originates from estate nebbiolo vineyards located in Serralunga d'Alba, facing east, south-east on soil of Mioce-ne-Helvetian origin in a high and mid-hillside position (300-450 m. a.s.l.), which are very rich in clay and calcareous marl.

#### WINE-MAKING PROCESS

It is made in a traditional way, with a 12-15 days floating cap fermentation in stainless steel tanks at controlled temperature. The wine then stays on the skins for a further 15-20 days, with a "submerged head" maceration to optimize the extraction of the polyphenolic substances.

#### AGEING

Mirafiore Langhe Nebbiolo ages in big and medium size oak barrels (20-140 hl) for 12 months and then in the bottle for at least further six months. It usually reaches its peak 4-6 years after the harvest, but this period can vary considerably depending on the vintage.

#### TASTING CHARACTERISTICS

Vineyards facing east give to the wine an intense aromatic and spicy fragrance, taking advantage of weakness of the solar radiations linked, on the contrary, to south and west hillsides. The colour is garnet-red with ruby shades, and its nose shows nutmeg, tobacco, dried leaves, mussel, plum and tamarind with traces of withered flowers such as rose. Its sweet and fascinating tannic taste makes the wine velvety and well-balanced, and lingers on the tongue with a very long balsamic aftertaste.

#### PAIRINGS

Ideal with flavoursome pasta dishes, meats and medium-mature cheeses.

ALCOHOL CONTENT 14% vol.

SERVING TEMPERATURE 18° C

BOTTLE SIZE Lt. 0,75 - 1,5 - 3

