

CASA E. DI MIRAFIORE

PIEMONTE DOC SPUMANTE

GRAPE-VARIETY Pinot noir - Chardonnay

AVERAGE PRODUCTION 4.300 plants/ha

GROWING LOCATION Piedmont

VINEYARD FEATURES

Hillside facing east, composed of white clay with layers of chalky sand.

WINE-MAKING PROCESS

The grape harvested in 20-pound cassettes is directly poured into a press for a soft and delicate squeeze. The obtained must is placed in thermoconditioned tanks for static decantation. Fermentation is carried out in low temperature stainless steel tanks (18-20 ° C). The wine is kept on fine lees until spring. At this point the cuvée is realized by combining wines from different vineyards. In May, the wine faces a second fermentation, the one in the bottle, followed by a process of ripening on the yeasts in the fresh, dark and protected cellars, in keeping with the strictest rules of the Classic Method Sparkling Wine.

AGEING

The tried and tested Mirafiore reservoir refines in the cellars for a very long period of no less than 15 years.

TASTING CHARACTERISTICS

The sparkling wine poured into the glass has a golden blond color with green reflections. The perlage is very fine and very persistent. The scents of great intensity and complexity, recall the bread yeast, notes of white pulp fruit and toasted dried fruit. In the mouth a great structure and harmony is felt, due mainly to the long aging period.

PAIRINGS

Great as an aperitif but above all - for its unquestioned personality - it is an excellent way to go with class all the courses.

ALCOHOL CONTENT 12% vol.

SERVING TEMPERATURE 6-8° C

BOTTLE SIZE Lt. 1,5 - 3

