

CASA E. DI
MIRAFIORE
DAL 1858

*Pietra
Magica*

A UNIQUE WINE FOR 6 STONES



Casa E. di Mirafiore

PIETRA MAGICA, beyond organic farming there is only magic.

In the past, when there was a shortage of technology and science, all the old farmers could do was put their faith in magic and the Langa is full of old stories and legends laced with magic. These stories are usually linked to natural disasters, like the advent of new, unknown diseases, or particular, adverse climates that arrived just before the grape harvest. Even Cesare Pavese in his book "La luna e i falò" (The moon and the bonfires), described the magic ritual of fire to chase away the "witches" in the days leading up to the harvest, describing it as the most magical time of the year. We have dedicated this vineyard to magic, rediscovering an old story found in the 1980s when two anthropomorphic stones were found at the end of a row of vines in an old vineyard, called "camongin" on the hill of Vesime, the last survivors of twenty-four pairs, sculpted from stone, that marked the landscape of the vineyard. It is possible that the stone vineyard was created to combat the drama of phylloxera, a disease that destroyed European viticulture at the beginning of the 20th century. Magic thought represents a system of oral knowledge, capable of interpreting the world and fighting everyday challenges. Talismans, stones, spells and prayers are expressions of the culture of a community which looked solutions, some transcendent, to deal with disasters, to redirect destiny towards serenity, to ward off evil.

Besides being organic, thanks to its twelve stones, this vineyard is also magical...We cannot explain why, but the wine grown here is just better.

PIETRA MAGICA 2017

At the beginning of the season, in April, a terrible wave of frost struck the whole of Southern Piedmont, with disastrous results, because the vines were budding. "Magically," the grapes of Vigna magica survived and reached harvest in the finest quality, while all the surrounding vineyards had been so badly damaged by frost that they were not even harvested. There are several explanations: the scientific reason relates to southerly exposure, the magical reason is that the "Mahoi" of Langa used their beneficial influence to protect the vines and their fruit. Pietra magica is nothing more than the historical interpretation of how the wine of the Langa, which later became Barolo, was conceived many many years ago.

Nebbiolo, which was once the most important grape variety in southern Piedmont due to climate, cooler than today, was not vinified separately but in contact with the skins of Barbera grapes. This made it possible to soften the tannin and make the Nebbiolo, or Barolo, easier to drink. We decided to reinterpret this antique Langa technique in which delestage is carried out half way through the fermentation process, while the Nebbiolo is still on its skins, separating the wine from the grape skins and placing it in contact with the skins of Barbera grapes, where it spends at least two hours. The wine is then returned to its original Nebbiolo skins.

After completion of alcoholic fermentation, the wine undergoes submerged cap maceration for up to 60 days, and this is when the magic happens: the wine independently carries out malo-lactic fermentation, the tannin softens and the acidity balances with the body, gaining a disarming elegance, so elegant that it is almost ready to drink. With a year spent in large barrels, the complexity and structure of the wine find their perfect dimension. Immediate, elegant, with an explosion of freshness in the nose, this is a wine that can age at length in the bottle. Simply magical.

GRAPES: Nebbiolo and Barbera

ORIGIN: Vigna Magica, Serralunga d'Alba

ALTITUDE: 200 slm

EXPOSURE: South, South-West

SOIL: Marne Calcaree

AGING: 1 year in large barrels

ALCOHOLIC CONTENT: 14%

SERVING TEMPERATURE: 16-18 ° C