

Casa E. di Mirafiore

LANGHE NASCETTA

DOC



ORGANIC WINE



GRAPE VARIETY 100% Nascetta

AVERAGE PRODUCTION 55 hl per hectare

GEOGRAPHIC LOCATION Municipality of Serralunga d'Alba.

VINEYARD FEATURES

The vineyards are positioned at a middle-hill altitude of about 300 metres and enjoy south, south-easterly exposure, in clay soils rich in calcareous marl.

WINE MAKING PROCESS

The grapes, harvested into small 20 kg crates, are brought immediately into the cellar. If necessary, they are cooled in a cooling cell to a temperature of 12/15 °C and then pressed. They are not subject to traditional destemming in order to prevent the stems from being damaged and to very gently extract only the free-run juice. The must decants in the tank for 24/36 hours, during which time the coarser sediments settle and are separated from the must by racking. At this point, the clear must is brought to a temperature of 16 °C to facilitate the start of alcoholic fermentation, which usually lasts at least three weeks. The wine is raked between eight and ten days after the completion of fermentation and remains on its fine lees until the beginning of spring, when preparation for bottling begins.

SENSORY PROFILE

The colour is straw yellow with greenish highlights. Intense aroma of white fruit and apricot which may evolve into scents of aromatic herbs. Enveloping on the palate, with a crisp, slightly acidic note that gives it a very pleasant persistence and delicious savoury nuance.

ALCOHOL CONTENT 13% vol.

PAIRINGS

Excellent as an aperitif owing to its crispness, it goes well with starters and with rice and pasta dishes.

SERVING TEMPERATURE 12 °C

BOTTLE SIZE 0.75 litre

