



Langhe DOC Rosso "Mirus"

VINE VARIETY: Barbera, Pinot Nero, Nebbiolo

PROVENANCE: Treiso

ALTITUDE: 420 m.

EXPOSURE: mixed

TRAINING SYSTEM: Guyot

SOIL: marl, clay and tuff

WINE-MAKING PROCESS: Destemming and Grapes pressing, maceration and fermentation on skins in stainless steel tanks with temperature control at 25° C / 28 ° C . Malolactic fermentation in stainless steel tanks follows.

AGEING: 18 months, 50% in barriques, 50% in small barrels, on fermentation lees. The wine is then aged in bottle for few months before being released.

TASTING

COLOUR: intense ruby red

AROMA: winey, fruity and very elegant with final spicy notes

TASTE: fragrant and pleasant, persistent

PAIRING: with meat dishes or with medium-aged cheeses

SERVING TEMPERATURE: 18°C.