



MIRAGLIO DOC BRINDISI

CLASSIFICATION Red · DOC Brindisi

GRAPE VARIETY Negroamaro

ALCOHOL CONTENT 14% vol.

ANALYSIS pH 3,60 · total acidity 6,30 g/l

VINEYARDS LOCATION Uggìo, Brindisi

ALTITUDE OF VINEYARDS 100 m above sea level

SOIL CHARACTERISTICS Medium consistency with stones

TRAINING SYSTEM Cordon- trained, spur pruned

VINES PER HECTARE 5.000

PLANTING YEAR 1998

YIELD PER HECTARE 7 tons

HARVEST By hand, second decade of September

FERMENTATION Between 22-24°C in stainless-steel tanks

MACERATION 12 days at controlled temperature

MALOLACTIC FERMENTATION Totally carried out

AGEING 5 months in stainless-steel tanks,

5 months in 40 hl French wood tanks,

4 months in the bottle

VINTAGES from 2009 as IGT Salento/ from 2016 as DOC Brindisi

SERVING TEMPERATURE 16-18 °C

GLASS Medium size, slightly rounded

Intense, bright red with some ruby highlights.

“Ready to go?”, prompts the Nose. “I’ll take you on a journey through the sapid sea, caressed by a breeze of aromatic herbs and the wind brings in aromas of juniper, plums, liquorice and violets”. The Palate is trembling, happily enjoying the harmonious composition, the flair of movement, the agile yet rich flavour.

BANQUETING COMPANIONS

Begin by tasting, together with this negroamaro, some wild pea and herb meatballs or a fried pizza with escarole and provola cheese. Let yourselves be tempted by bigoli with duck ragù or by a wild pea and chestnut soup. To finish a lovely stuffed chicken alla pugliese. If you’re with your partner, read out loud the story of Aphrodite by Isabel Allende, while listening to Che fantastica storia è la vita (What a fantastic story life is) by Antonello Venditti. Don’t miss out on the film Another ride by Thomas Vinterberg.