

MIRAGLIO DOC BRINDISI



CLASSIFICATION Red · DOC Brindisi
GRAPE VARIETY Negroamaro
ALCOHOL LEVEL 14% vol.
ANALYSIS pH 3,70 · total acidity 6,10 g/l
VINEYARDS LOCATION Uggìo, Brindisi
ALTITUDE OF VINEYARDS 100 m above sea level
SOIL CHARACTERISTICS Medium consistency
TRAINING SYSTEM Spurred cordon
VINES PER HECTARE 5.000
YEAR PER IMPIANT 1998
YIELDS PER HECTARE 7 tons
HARVEST Manual, second decade of September
FERMENTATION Between 22-24°C in steel tanks
MACERATION 12 days at controlled temperature
MALOLACTIC FERMENTATION Totally carried out
AGEING 5 months in steel tanks,
5 months in 40 hl French wood tanks,
4 months in the bottle
VINTAGES 2016
SERVING TEMPERATURE 16-18 °C
GLASS Medium size goblets

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.