

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

COLOUR Bright ruby.

BOUQUET Ethereal and enveloping notes of cherries in brandy, plums, mulberry, blackcurrant along with nuance of black pepper, tobacco, liquorice, thyme, rosemary, leather and juniper.

TASTE Warm and elegant, full with a balanced structure, velvety and harmonious, long and persistent, rich of gentle and smooth tannins.

CHARACTERISTICS A rich and persuasive fruity wine, it perfectly combines important structure, pulpy and lively, with balanced acidity and well-defined tannins.

FOOD MATCHES Try it with pork stew, grilled T-bone steaks, orecchiette with meat sauce. Ideal with medium-aged cheeses.