



TERRACRUDA
AZIENDA VITIVINICOLA IN FRATTEROSA

Miralbello Marche Rosso IGT



Born from a selection of the finest Sangiovese grapes, rich in body and structure, combined with Aleatico grapes with their typical floral and spicy notes, **Miralbello** it is purposely unfiltered to best preserve its sensory heritage. **Miralbello** is the name of the hillside area next to our winery. We hope that “looking at beauty” will be a promising sign for this new project. All bottles produced are numbered, a testament to their top quality.

First vintage produced: 2022.

Tasting Notes

Ruby red tending towards garnet, a broad nose of ripe red fruit, including nuances of cooked black cherry, blackberry, cherry, pink flowers preserved in alcohol, spicy vanilla, tobacco, leather, and cinnamon, with bloody and earthy notes. On the palate, a velvety entry, thanks to its softness and warmth, quickly unfolds, revealing its rich acidity and tannins, an explosion of fruit, flowers, and spices, and the earthy sensation returns. Structure and elegance go hand in hand in a perfect balance of softness, acidity, and alcohol. A wine for aging. **Also available in a 1.5L magnum.**

Sommelier Recommendations

For preparations such as main courses, structured, unctuous, spicy, savory, aromatic, tending towards fatty, tending towards sweet. Stewed wild boar, braised beef, risotto with gorgonzola, lasagne, fossa cheese.

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