

RED WINE

*Mille 1*

THE WINE NO ONE WILL SAY NO TO



**APPELLATION**

Garda DOC Rosso



**GRAPE VARIETY**

Merlot and Rebo



**SOIL**

Pebbly moraine soil with clay.



**TRAINING SYSTEM**

Guyot.



**DENSITY PER HECTAR/YIELD PER PLANT**

5500 plants/ha – 1,7 kg/plant.



**PROCESSING**

Hand-picked grapes – Vertical destemming – Cold pre-fermentation maceration for 24 hours at 8/10°C – Alcoholic fermentation for 20/22 days with 2 pumpovers on the skins – Racking followed by ageing of the wine in 500-litre tonneaux and 2000-litre wooden barrels for 18 months– Bottle aging for 10 months.



**SIGHT**

Mille 1 has an intense, almost blood-like red-purple colour, thick and compact, whose colour nuances verge on aubergine skin. Clean and with a generous body, it shows its extracts with a tight, full-bodied glyceric mass dripping from the glass.



**NOSE**

The nose is a peaceful invasion of floral scents such as cyclamen, violets and elderflower, followed by an explosion of fruity and spicy scents, above all blueberry and juniper, wood and cinnamon.



**PALATE**

In the mouth, sweet and silky taste patterns interweave; moraine strawberry, gooseberry and plum jam alternate in a coordinated palate balance with saltiness and powerful structure. Slight notes of French oak essence quickly evaporate.



**FOOD PAIRING**

Gastronomic pairings with Mille 1 can be classic but also eclectic: grilled red meats, braised and roasted meats, or baked turbot with potatoes or pasta and beans with fried prawns, sweetbreads and stewed fifth quarter or baby octopus salad.



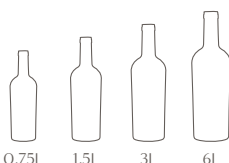
**SERVING TEMPERATURE**

To be served at a temperature between 16 and 18° C in a wide-bowled close tulip-shaped glass.



**TASTING NOTES**

Ruby red, the bouquet opens with strong fruity notes, followed by light spicy notes in the finish, silky and soft on the palate.



0.75L

1.5L

3L

6L

AVAILABLE SIZES