



PRATELLO

## MILLE 1

The wine no one will say no to



### GRAPE VARIETY

Merlot Rebo



### APPELLATION

Garda DOC Rosso



### SOIL

Pebbly moraine soil with clay



### TRAINING SYSTEM

Guyot



### DENSITY PER HECTAR/YIELD PER PLANT

5500 plants/ha – 1.7 kg per 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 8/10 days – 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.



### ALCOHOL CONTENT

14°



750 ml 1,5 l 3 l 6 l

AVAILABLE SIZES