

# Mille1

## Garda Rosso



### Technical data

**Production area:** the grapes come from the hills around Garda Lake, an amphitheatre of vineyards on morainic soil that were formed by the expansion and retraction of glaciers thousands of years ago during the last Ice Age. This is a very sunny and constantly breezy area, which guarantees healthy vines and optimal ripening without mildew or disease, even after harvest when a portion of the grapes are left to dry in boxes for the “appassimento” process, a winemaking technique that is traditional to this region.

**Soil:** clayish and stoney

**Grapes:** Corvina, Rebo and Merlot

**Vinification:** fermentation and maceration take place in stainless steel, followed by ageing for six months in 500L French oak barrels

**Alcohol:** 14,0%

**Total Acidity:** 5,1 g/l

### Description and pairing

Experiencing Mille1 is like driving with the top down on a summer day: the color is a vibrant garnet, shimmering with opaqueness and enveloping the nose in scents of wildflowers, ripe currants, blackberries and warm spices. At first taste, the wine is lively and full bodied, inviting you back for another sip as savory undertones carry into notes of red berries. A freshness like a seaside breeze moves through the finish, leaving a silky softness behind.

Take Mille1 to a picnic to enjoy with an array of foods, for a weeknight dinner with family or to a weekend barbecue with friends. Mille1 is a wine you can enjoy and share anytime

**Recommended serving temperature of 18°C.**

