



PRATELLO

MILLE 1
Lombardy, Italy

13.5% **750mL**
ALC/VOL BOTTLE SIZE



Merlot and
Rebo



Fermented
for 20-22 days



Aged in
French Oak



Rests in bottle
8 months



Appellation

Valtinesi Rosso DOC

Vinification

Handpicked grapes, vertical destemming, cold pre-fermentative maceration for 24 hours at 8/10°C temperature.

Fermentation

Alcoholic fermentation for 20-22 days pumping the must over the cap twice a day. Racking followed by aging of the wine in 500 L Tonneaux and in 20 of wood for 8 months.

Tasting notes

Color: Intense purplish color, almost hematic, dense and compact, with chromatic glazes reminiscent of aubergine skin. **Vlean,** with a generous body, it shows its extract with a tight and bodied glyceric mass.

Nose: Floral fragrance such as cyclamen, violet and elderberry, followed by an explosion of fruity and spicy notes, such as blueberry and juniper.

Palate: Sweet and silky textures intertwined with moraine strawberry; gooseberry and plum jam are alternated and balance on the palate, with sapidity and powerful structure and a mild note of French oak.

Serving recommendations

16-18°C in a tulip glass

Food pairings

Well-suited with grilled, braised and roasted red meat, or pasta and beans, fried shrimp.