

Mille 1



“ **MilleI** is an experience all about the joy and wonder of discovering Italy through wine. ”

MilleI means 1,001 – the length in miles from one end of the country to the other. Since ancient Rome, this unique country has been at the center of the world for many things, but especially for its culture, of which wine is an integral part. Italy is 1,001 miles of wine terroirs, microclimates, and traditions, all of which have helped to shape and solidify the country's fame throughout the centuries.



The Road

of Italian Wine





Mille1

in carton





Mille¹

GARDA ROSSO

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.

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 wine-making 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



Enjoy!

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