



# MILLESIMATO

*Sparkling wine which is characterized for his perfumes and thin taste, it is offered to the more experienced and demanding customers. Produced in limited quantity, with the best grapes of the best years, it stays 72 months on autochthonous yeasts selected by our cellar.*

*It reaches a persuasive and hot taste of toasted almond, honey and spices that only the time can develop in a context so balanced; the body is cool and strong and doesn't betray the age. It is proposed as Brut obtained with the addition of a light and skillful "dosage".*

**CLASSIFICATION:** Gavi V.S.Q.P.R.D. Brut.

**CUVÉE:** Based on Gavi grapes; other element secret.

**PRODUCTION ZONE:** High hill slopes of Rovereto Superiore in zone of Gavi.

**SECOND FERMENTATION:** Classic method in bottle, with long ageing; left on yeasts for 72 months.

**APPEARANCE:** Light golden, lively and bright.

**NOSE:** Intense and lasting; a first impression of fruitiness leads on to intense aromas of white chocolate, which soften into honey and spices, giving an overall impression of great elegance.

**MOUSSE:** Thick, rich and abundant; tiny, long-lasting bubbles.

**PALATE:** Impressive, dry, full, fresh, firm, and decisive; long-lasting, velvety feel, with refinement given by the long period of yeast contact; balancing acidity and an attractive almond flavor.

**MATURATION PERIOD:** Traditional, best drunk within a year of dégorgeement.

**RECOMMENDED FOOD ACCOMPANIMENTS:** Ideal as an aperitif and for important meals. It is excellent after meal and for contemplative sipping.

**SERVING TEMPERATURE:** 8 °C.

**IMPORTANT NOTE:** This sparkling wine reaches the optimum temperature after about two hours in refrigerator. We warn not to prolong this stay more than two-three days; a longer period would cause drying of the cork and consequent alteration of the product, with pressure loss and taste anomalies.



## AVAILABLE PACKAGING

Code	Description
Mille 06	6 x 750 ml. bottles in elegant laminated carton

