



MILLESIMATO

Code MILLE

Sparkling wine characterised by its fine aromas and flavours, for the most experienced and demanding clientèle. Made in limited quantities from grapes of the best vintages, it rests for at least 48 months on native lees we have personally selected.

It reaches persuasive, warm flavours of toasted almond, honey and spices that only time can develop in such a balanced context; the body is fresh and does not betray its age. It is offered in a Brut version, thanks to the addition of a very light and skilful "dosage".

CLASSIFICATION: quality sparkling wine - Brut.

GRAPE VARIETY: 100% Cortese.

PRODUCTION AREA: hills, within the Gavi D.O.C.G. production area.

CUVÉE: wine made from our grapes suitable for Gavi D.O.C.G.

SPARKLING TECHNIQUE: Classic method in bottle, with long ageing; left on yeasts for 48 months.

CONSERVATION: best enjoyed within one/two years of production (dégorgement).

SERVING TEMPERATURE: 8 °C.

APPEARANCE: dense, soft and abundant foam; minute and continuous perlage.

COLOUR: light gold, bright and brilliant.

BOUQUET: intense and persistent; a warm and ambery first impression passes on to intense hints of exotic fruits, fading into honey and spices in a soft, elegant complex.

TASTE: important, dry, full, decisive and fresh; velvety and continuous texture, refined by the long stay on lees; pleasantly acidulous, with nice hints of almond.

FOOD PAIRINGS: ideal as an aperitif and for special lunches, wonderful after lunch and for 'meditation'.

IMPORTANT NOTE: sparkling wine reaches its optimal serving temperature after about two hours in the refrigerator. It should not remain in the fridge any longer than two/ three days, which could cause the cork to dry and the consequent alteration of the wine, with a loss of pressure and a change in taste.



OPTIONS AVAILABLE

Code	Description
Mille 06	Box with 6 750 ml bottles