



Rebo Mille 1

vino rosso, Azienda Agricola Pratello, 2015

750 ml

CHF 23.-

Art. nr. 35242715

This is incredibly fun! Not too heavy, juicy, with a great sweet-and-sour-feeling, downright sexy! Within a short time, Mille 1 has become a Baur au Lac Vins favourite. The distinctive flowery bouquet already arouses curiosity. The aromas of cranberry and sour cherry with subtle spicy notes determine its taste. This wonderful and relaxing wine can be enjoyed even without any food accompaniment.

Origin:	Italy / Lombardia
Grape variety:	Rebo
Maturity:	2 to 8 years
Serving temperature:	16 to 18 °C
Drinking suggestion:	Italian antipasti, Spaghetti con sugo al basilico, Pizza or Flammkuchen, Vegetable flan, quiche
Vinification:	long must fermentation, fermentation in steel tank, cooling period
Harvest:	hand-picking
Maturation:	in large wooden barrel/foudre, some months bottle storage before sale
Bottling:	filtration
Maturation duration:	20 months
Volume:	13.5 %



Certified integrated production



Vegan

BAUR *au* LAC Vins

Epicurean profile

Nose profile

Intensity

1 2 3 4 5 6 7 8 9 10

Floral

1 2 3 4 5 6 7 8 9 10

Fruitiness

1 2 3 4 5 6 7 8 9 10

Spiciness

1 2 3 4 5 6 7 8 9 10

Wood influence

1 2 3 4 5 6 7 8 9 10

Complexity

1 2 3 4 5 6 7 8 9 10

Palate profile

Initial impression

1 2 3 4 5 6 7 8 9 10

Acidity / Juiciness

1 2 3 4 5 6 7 8 9 10

Tannins

1 2 3 4 5 6 7 8 9 10

Body

1 2 3 4 5 6 7 8 9 10

Length

1 2 3 4 5 6 7 8 9 10