



### PRODUCER PROFILE

Winery Owner(s):  
Vincenzo Bertola  
Winemaker:  
Vincenzo Bertola  
Winery Founded:  
2014  
Region:  
Lombardy

### WINE STORY

Rebo is a cross between Teroldogo and Merlot that was developed in Northern Italy in the 1920's. The varietal is now grown outside the Trentino region. The Pratello winery farms its estate vineyards for the Mille1 wine across three communes in the hills on the Southwestern shores of Lake Garda. The wine is a unique blend of Rebo, Corvina and Merlot, with the Merlot undergoing the *appassimento* process for 25-30 days.

### VINEYARDS & VINIFICATION

VINEYARD LOCATION:	Hills arounds Lake Garda
ELEVATION:	280 mt
SOILS:	Clay and stones
TRAINING SYSTEM:	Guyot
FARMING PRACTICES:	Practicing Organic (Pratello Method)
AGE OF VINES:	9 - 18 years
YIELD:	
GRAPES:	40% Rebo, 40% Merlot 20% Corvina
TYPE OF YEAST:	Selected yeasts
POST-FERMENTATION PROCEDURES:	Racking and ageing in barrels for 8-10 months
SECOND FERMENTATION:	N/A
MALOLACTIC FERMENTATION:	Yes
FILTRATION:	Tangential filter
AGING CONTAINER:	900L & 225L French oak barrels
AGING TIME:	8-10 months
BOTTLE AGING TIME:	6 months
PRODUCTION:	250,000 bottles per year
VEGAN:	No

### TECHNICAL DATA

ALCOHOL:	14%	TOTAL ACIDITY:	5.15 g/l
RESIDUAL SUGAR:	3 g/l	EXTRACT:	29 g/l