

# MILLEPASSI

## BOLGHERI

Denominazione di Origine Controllata

## SUPERIORE

*Millepassi*

### PRODUCTION ZONE

Millepassi is produced from the best estate grown grapes of the vineyards of Donna Olimpia 1898, situated in Bolgheri (Livorno) along Tuscany's Central Coast. The soils are formed by sand and silt originated from continental, eolic and colluvial floods.

### VARIETALS

Cabernet Sauvignon  
Petit Verdot-Merlot.

### YIELD PER HECTARE

Approx. 7.000 kg of grapes.

### YIELD OF WINE FROM GRAPES

Approx. 70% for a yield of 50 hectolitres per hectare.

### HARVEST

Harvest takes place from September to October. Grapes are picked at complete ripeness and bunches carefully sorted and moved without delay to the cellar for vinification.

### WINE MAKING AND AGEING

The alcoholic fermentation takes place in stainless steel tanks at controlled temperature, to allow long times of contact of the must with the skins. Malolactic fermentation occurs immediately after the alcoholic fermentation. Maturation is carried out for 24 months in French oak barrels, 50% new and 50% one year old, followed by 6 months of bottle ageing.

### TASTING NOTES

The colour is brilliant, deep intense garnet red with violet nuances. Ample and clean, intense bouquet with notes of berries (blueberry and blackberry), spices (cinnamon and pepper) and cocoa flavours. The taste is full, harmonious and warm, with silky tannins and a spicy long finish.

### ORIGIN OF THE NAME

Millepassi, Italian for "one thousand steps", refers to an ancient Roman road crossing the estate and to the old Roman measure of length "miliun" that corresponds to 1.480 meters.

