

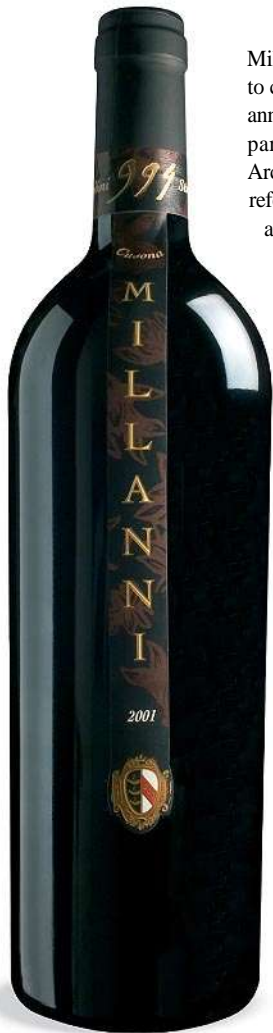


Millanni

SUPER TUSCAN

Indicazione Geografica Tipica

VILLA CUSONA - *San Gimignano*



Millanni, was first produced after the 1994 harvest to celebrate, as the name suggests, the thousandth anniversary of the Cusona Estate. In fact an ancient parchment dated 994, kept in the Siena State Archives, is to our knowledge the oldest document referring to the Cusona Estate (then called Cosona), a deed of gift to his daughter Rollinda by the feudatory Guido di Teudingo.

This special wine is made in limited quantities and only in the best vintage years.

Vinification is carried out following traditional methods, including prolonged contact with the skins.

Its concentration is coupled with a perfect balance of taste between spices and wood, developing a superior pleasantness.

Grape blend: Sangiovese, Cabernet Sauvignon, Merlot.

Maturing: 12 months in barriques.

Color: highly concentrated ruby red.

Bouquet: intense, with very elegant perfumes of red fruit and vanilla.

Taste: intensely fruity with a perfume of cherries; evident tannins which at the same time are soft and enveloping. Excellent body and ideal for laying down.

Drink with: red meat, game, ripe cheeses; ideal for rounding off a memorable meal.

Serve at: 18 - 19° C.

Longevity: 10-20 years

Packaging: cartons of 6 Bordeaux bottles, also available in **magnum** size.



TENUTE GUICCIARDINI STROZZI