



Milano Cellars

MISTI ROSSO

winemaker notes

Our Milano Cellars Misti Rosso was designed around the many wonderful features provided by Zinfandel and Muscat. This mild, sweet red blend has a generous attack. The nose is a combination of floral and red fruit tones such as rose, raspberry, prune and cherry. The dominant factor of the mouthfeel is its roundness and soft, supple tannins. This wine has a medium length and a good amount of acidity for balance. Candy-like strawberry and raspberry flavors, akin to Red Vines, are showcased on the palate. This harmonious blend of Zinfandel and Muscat is structured, dynamic and will pair well with your favorite foods.

Appellation: California

Varietals: 63% Zinfandel | 37% Muscat

Alc: 12.8%

Released: September 2025

GLUTEN
FREE

About the Brand

Our Milano Cellars wines are created as a tribute to the heritage and tradition of the classic and timeless Italian lifestyle.

profile

Nose: Rose | Strawberry | Raspberry | Cherry | Prune

Mouth: Generous attack | Round | Soft tannins | Medium length | Red Vines candy | Raspberry | Strawberry



Serve: Cold

Aging: 2 years

Pairs well with: Carnitas tacos | Buffalo cauliflower | Sweet potato fries | Fruit crumble | Gouda | Cheddar | Gorgonzola

Similar to: Sun Fish Mola Mola and Joy Cellars Bliss

Fun fact: Our brand, Milano Cellars, is inspired by the Italian wine capital of Lombardy Milan, in the North of Italy.



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12
servings

10m
prep

12m
cook time

try with
sweet reds

Charred Plum Crostini

Ingredients

3 tablespoons granulated sugar, divided
1 teaspoon McCormick® Ground Cinnamon
1 teaspoon McCormick Gourmet™ Organic Ground Coriander
1 teaspoon McCormick® Ground Ginger
4 medium plums halved, pits removed
3 tablespoons balsamic glaze
1 pound (16 ounces) Burrata cheese
1 loaf French bread cut into 12 slices, toasted

Directions

Mix 1 tablespoon of the sugar and spices in small shallow bowl. Coat cut sides of plums in sugar mixture.

Grill, cut-side down, over medium-high heat 5 to 6 minutes until lightly charred and caramelized. Set aside to cool slightly. Cut into slices.

Chop 2 plums (4 halves) into 1/2-inch chunks. Place in small saucepan with remaining 2 tablespoons sugar and balsamic glaze. Bring to simmer on medium heat. Cook, stirring occasionally about 4 to 6 minutes until slightly thickened. Transfer to blender or food processor. Pulse until sauce is smooth.

To assemble, tear burrata and layer, along with sliced plums, over toasted French bread. Drizzle with balsamic plum sauce to serve.