

# SOGNO DI ULISSE

## SANGIOVESE CABERNET SAUVIGNON

SOGNO DI ULISSE Sangiovese Cabernet is an exciting mélange of flavours drawn from selected red grape varieties which encloses the essence of the land of Abruzzo. The result true to the Tenuta Ulisse's philosophy is a expressive red wine with soft tannins and great structure.

### Appellation

Terre di Chieti IGP.

### Grapes

80% Sangiovese, 20% Cabernet Sauvignon

### Production Area

Vineyards of the province of Chieti.

### Winemaking

Each variety is individually fermented.

Fermentation and maceration in stainless steel tanks for about 15-20 days at a temperature of 20°-25°C.

### Ageing

A percentage of the wine was matured in medium toasted barrique for 4 months

### Organoleptic evaluation and food pairing

Ruby red color with purplish reflections. The nose is intense and charming, with mulberry and sour cherry hints. It offers remarkably complex scents, with balsamic and fruity aromas combined with spicy notes.

The palate reveals a medium structure with soft and elegant tannins with a pleasant and persistent finish.

### Serving temperature

16/18°C

