

SOGNO DI ULISSE

ROSATO

SOGNO DI ULISSE Rosato 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 contemporary rosé exhibiting the attractive varietal characteristics of this light and breezy blend.

Appellation

Terre di Chieti IGP.

Grapes

80% Sangiovese, 20% Cabernet Sauvignon.

Production Area

Vineyards of the province of Chieti.

Winemaking

All parcels of juice were fermented separately in stainless steel tanks. Cold fermentation temperatures coupled with selected yeast help to preserve the integrity of each of the wines. Some parcels of fruit had extended time on skins to help enhance the deep pink and red hues of the finished wine.

Non - oxidative handling procedures throughout the process helped maintain the bright rose colour and lifted aromatics. Over a range of blending sessions, the winemakers perfected the balance of two varietals in an effort to best showcase their individual attributes.

Ageing

In stainless steel tanks.

Organoleptic evaluation and food pairing

An attractive vibrant pink colour with red hues. Intense fruity and cherry nose with a touch of flowers. It has medium-body, good length and balance finishing off with a fresh and delicate acidity. Ideal with entrées, fish and meat dishes, roast white meats dishes, fresh or semi mature cheeses.

Serving temperature

8/10°C

