

SOGNO DI ULISSE

Chardonnay Malvasia IGP

APPELLATION

Terre D'Abruzzo IGP



GRAPES

Chardonnay, Malvasia

WINEMAKING

All parcels of juice were fermented separately in stainless steel tanks. Over a range of blending sessions, the winemakers perfected the balance of three varietals in an effort to best showcase their individual attributes.

- The whole grapes are chilled in our exclusive cooling tunnel with immediate drop in temperature and consequent cold maceration of the skin peels;
- After destemming soft crushing in inert environment;
- Cold static decantation at 14 °C for 24 - 48 hours



FERMENTATION

Inerted stainless steel tanks at a temperature of 8 - 11 °C



AGEING

In stainless steel tanks



ORGANOLEPTIC EVALUATION AND FOOD PAIRING

An attractive pale yellow with green tints, it has aromas of citrus, hints of peach, tropical fruits and aromatic lifted spiciness. It has excellent structure and a soft creamy mouth-feel, delightful depth on the middle palate and finishes wonderfully fresh with a mouthful of crunchy fruit. Ideal with fish dishes, and shell-fish entrées, rice dishes, spaghetti with clams, chitarrina allo scoglio, roast fish, salmon, white meat and semi-mature cheese

SERVING TEMPERATURE

8/10°C

