

# SOGNO DI ULISSE

Montepulciano D'Abruzzo DOP



## APPELLATION

Montepulciano D'Abruzzo DOP

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## GRAPES

Montepulciano

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## WINEMAKING

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

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## AGEING

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

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## ORGANOLEPTIC EVALUATION AND FOOD PAIRING

Ruby red color with purplish reflections. The nose shows layers of plum and red cherry aromas, with blueberry, blackcurrant and savoury red fruits. Medium bodied, softly textured and with great fruit intensity. Great with grilled lamb cutlets with caramelized pear, hearty chicken casserole or spaghetti Bolognese

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## SERVING TEMPERATURE

16/18°C

