

# SOGNO DI ULISSE

## CHARDONNAY MALVASIA

SOGNO DI ULISSE Chardonnay Malvasia is an exciting mélange of flavours drawn from selected white grape varieties which encloses the essence of our land of Abruzzo. The result true to the Tenuta Ulisse's philosophy is a very expressive wine, great freshness, balance and with a great ending.

### Appellation

Terre di Chieti IGP.

### Grapes

Chardonnay, Malvasia

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

### 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, chitarra allo scoglio, roast fish, salmon, white meat and semi-mature cheese.

### Serving temperature

8/10°C

