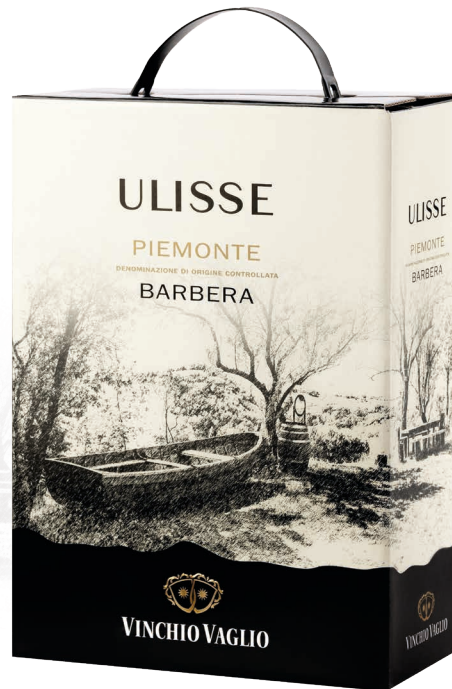


ULISSE

PIEMONTE
D.O.C.
BARBERA



“Ulisse” was the partisan battle nickname of Davide Lajolo, writer, politician and journalist. He was born in Vinchio on 29 July 1912 in a family of farmers “during the season of blond wheat” as he used to write. He always remained attached to his village and devoted himself to literature, he wrote many books about his experience and the stories and legends of his village. When he came back to Vinchio after the 8 September 1943, he took the tormented decision to organise a partisan guerrilla warfare in his hills, becoming the partisan leader “*Ulisse*”.

This wine is the perfect combination between quality and drinkability which expresses in the best possible way why the territory is included as a core zone “Barbera” at the Unesco World Heritage Patrimony site.

GRAPE: Barbera.

SOIL: Sandy soils with a clay, calcareous marl.

ALTITUDE: 250 m. above sea level.

EXPOSURE: South - South West.

VINE TRAINING - DENSITY: Guyot. 4500 vines per hectare.

HARVEST: On the third week of September, the selection and hand harvesting occur in the morning to deliver the grapes to the winery in the afternoon, so that they arrive fresh and in optimal conditions to start the vinification process.

VINIFICATION: After crushing and destalking the grapes, the must is sent to temperature-controlled stainless tanks. The alcoholic fermentation and maceration last around 6 days at a constant temperature of 24 - 25 °C to help developing all typical aromas coming from the grape variety. During the maceration, automatic pumping over is carried out periodically to extract the polyphenolic substances from the skin. The malolactic fermentation takes place immediately after the alcoholic fermentation at a constant temperature of 18 °C.

AGEING: After the necessary racking to clear the wine from the sediments, the wine remains in cement tanks for about 6 months prior bottling.

TASTING NOTES

The colour is ruby red with violet hues. The wine has an intense nose which is fruity and flowery at the same time with typical aromas of Barbera grape and some hints of violet and peony. On the palate, the wine is fresh, full, savoury, well-balanced with a long finish.

PAIRINGS: white meats, ravioli with vegetables or tomato sauce, tagliatelle with mushrooms or fresh cheeses.

ALCOHOL CONTENT: 14% vol.

SERVING TEMPERATURE: 18 °C.

SIZE: 3 l - 10 l.