UONE

ITALIA Schenk family

Uone

Vigoroso Rosso Puglia

IGP



Puglian red grapes	Apulia	12-18 °C	Alcohol: 17 % Vol. Sugar: 8 g/l

Vinification

The grapes are destemmed and gently crushed. Alcoholic fermentation takes place at a controlled temperature with delicate maceration on the skins. After fermentation, the wine is racked and undergoes malolactic fermentation to add softness. This is followed by a period of stabilization and aging in steel tanks before bottle refinement.

Characteristics

Intense and deep ruby red color. The nose is complex and enveloping, characterized by notes of ripe red fruits, plum, and jam. On the palate, it is structured and expansive, with soft and velvety tannins.

Food Pairings

Ideal with red meats, aged cheeses, and rich, spicy Mediterranean cuisine.