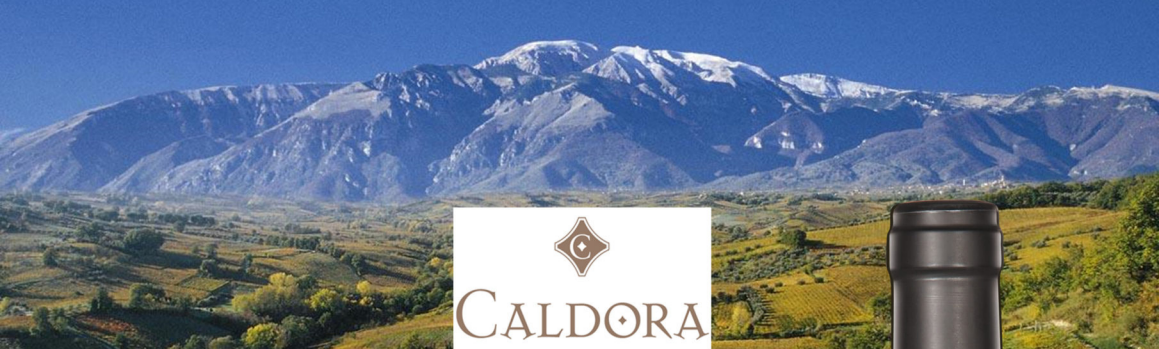




YUME MONTEPULCIANO D'ABRUZZO DOC

YUME

Yume is produced at the Caldora winery. Caldora is located in Abruzzo on the Adriatic coast and is part of the Fantini group.

The Abruzzo region is described as an endless vineyard from the mountains to the sea and encompasses two main wine appellations; Teramo and Chieti. Caldora has a special arrangement with a number of local family owned vineyards, 1500 hectares in total, in the two coastal provinces of Teramo to the north and Chieti to the south. The vineyards are predominately native varieties such as Montepulciano and Sangiovese with a small selection of international varieties such as Chardonnay. Their award-winning winemaking team carefully selects the best portions of each vineyard depending on the clones, position in the vineyard and age of the vine. They then direct the farming of these vineyard rows to ensure the highest quality grapes.

WINEMAKING

Yume Montepulciano is produced from the best grapes from Chieti. The vineyards are situated in the areas of Ortona on the Adriatic coast of the Abruzzo region. Facing east and south east, vines are planted on both limestone and clay based soils. This wine represents hope for a better future with 'Yume' being the word for 'dream' in Japanese. All grapes are hand harvested with manual selection of the best bunches when they arrive to the winery. The first few days of fermentation are carried out at low temperatures to facilitate the extraction of color. The wine then undergoes malolactic fermentation in oak for 6 months, 60% French and 40% American.

WINEMAKER'S NOTES

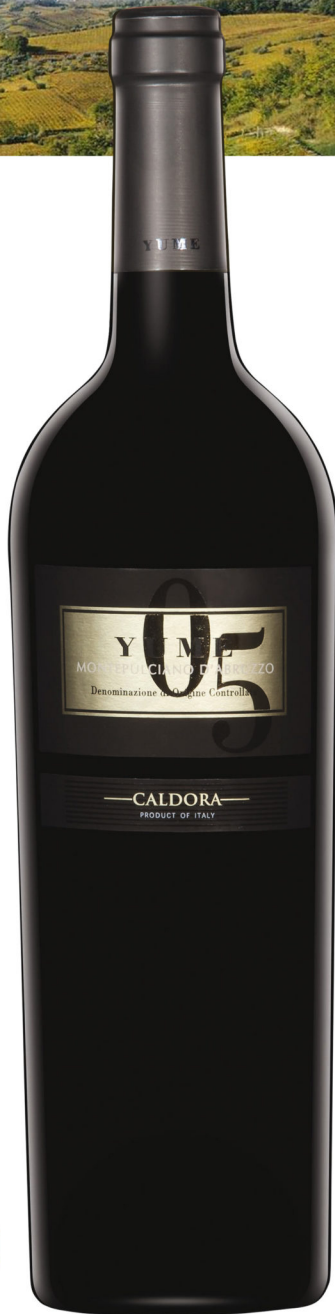
This Montepulciano is ruby red with a garnet rim. Intense and persistent, a spicy aroma with hints of chocolate and tar however allowing the fruit to dominate. Good structure, good tannins and well balanced.
Best Served with: salami, rich dishes, meat and cheese.

TECHNICAL DATA

Alcohol: 13.5%

Gonzalez Byass
Desde 1835
Familia de Vino

USA



GONZALEZ BYASS USA, 1525 W HOMER ST, SUITE 301, CHICAGO, IL

www.gonzalezbyassusa.com

info@gonzalezbyassusa.com