

LUPO MERAVIGLIA



UNO DI UNO, PUGLIA IGT VERMENTINO

This wine, with a great personality and a unique and unmistakable character, originates in one of the Italian regions best suited to viticulture: Puglia.

INSPIRATION

A top quality workshop, a small Masseria where ancient winemaking techniques are reinterpreted with a modern twist. The places of origin and traditions, passed along from generation to generation.



CONSUMER SEGMENT

From "occasional sommeliers" to wine lovers. Lupo Meraviglia is for everyone, the right choice for every palate.



BRAND

The wolf under a holm oak is the emblem of the city of Lecce, located just behind our «Masseria». Uno di Uno refers to the local Vermentino varietal, that, wisely vinificated, gives unique feelings.



DESIGN

Details make all the difference! A rich and sophisticated design with a distinctive style.



WINE STYLE

Great personality that combines the qualities of structure and concentration with great pleasantness and drinkability.



APULIA REGION

The climate is warm and temperate, with abundant rainfall throughout the year. In summer, the African winds cause a rapid and marked rise in temperatures with significant temperature fluctuations.



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UNO DI UNO PUGLIA IGT VERMENTINO



Vermentino



Clay,
calcareous



10/12 °C



Apulia

VINIFICATION:

The grapes are soft-pressed and the must obtained ferments for 15/20 days at a controlled temperature, 15/17 °C, in stainless steel tanks. The wine is then stored at 18/20 °C in steel tanks until the bottling time.



12,5% vol
750 ml



Straw yellow with green reflections



Fruity aromas, notes of cedar and white peach, apricot and apple



On the palate it is warm with a well balanced acidity



Ideal for enhancing Mediterranean dishes based on fish and shellfish