

ULISSE Pecorino Brut

Vino Spumante di Qualità

Type

Vino Spumante di Qualità Brut
Metodo Charmat

Grape

Pecorino

Grape history

Vine of uncertain origin, the Pecorino has been grown for centuries in the central regions of Italy, especially Marche and Abruzzo, where it is known also with different denominations. The bunch is medium sized, long, cylindrical- or pyramid-shaped, often with wings, with widely spaced berries. The maturation is medium-early, and is usually harvested in mid September.

Wine making technique

- The whole grapes are chilled in our exclusive cooling tunnel with immediate drop in temperature and consequent cold maceration of the skin peels;
- After destemming, cold maceration on the skins in stainless steel vats and soft crushing in inert environment at 0.7 bar;
- Cold static decantation for 24 - 48 hours.

Sparkling method

The Charmat method is used.

Organoleptic evaluation and food pairing

At sight a lightly loaded straw yellow colour with a subtle and persistent perlage. It has an intense scent with hints of tropical fruit and flowers.

Likewise, the aromatic scent perceived continues and develops on the palate becoming full and profound.

The flavour is pleasantly dry with an elegant fruity character.

In order to enjoy the wealth and complexity of the aroma, we suggest to drink as an aperitif accompanied by various hors d'oeuvres.

Ideal paired with flavours such as raw fish dishes such as tuna, squid or octopus or a turbot carpaccio or shell fish (not grilled) in general.

A perfect accompaniment for fish risotto or pasta dishes, fresh cheeses and baked fish.

Serving temperature

8°C

