

ULISSE Pinot Grigio

Description

Pinot Grigio is one of Italy's most prominent and most noble white wines. In the climate of Abruzzo, the Pinot Grigio can develop its great aroma, powerful structure and its typical character and charm.

Appellation

Terre di Chieti IGP

Grape

Pinot Grigio

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 soft crushing in inert environment at 0.7 bar;
- Cold static decantation at 14 °C for 24 - 48 hours.

Fermentation

Container: inerted stainless steel tanks

Temperature: 8 - 11 °C

Ageing

3 months in stainless steel

Organoleptic evaluation and food pairing

Pale straw yellow with a slight gold nuance, delicate aromas, fruity, spices, mineral lively fresh flavour and complex finish Ideal with starters both fish or meat, pâtés and terrines, fish and shellfish, poultry, white meat and mushrooms.

Serving temperature

6/8°C

