

# ULISSE Pecorino Premium

## Description

ULISSE Pecorino PGI Premium represents the richness of our most expressive Pecorino vineyards, selected each year from all those available, based on the characteristics of the vintage.

## Appellation

Terre di Chieti IGP

## Grape

Pecorino

## Soil

Deep, finely-textured, moderately alkaline, very calcareous Clayey surface layer.

## Age of vineyards

15-20 years old

## Wine-making technique

- Crio-selection with immediate drop in temperature and consequent cold maceration of the skin peels;
- After destemming, direct pressing in stainless steel vats and soft crushing in inert environment at 0.7 bar;
- Cold static decantation at 14 °c for 24 - 48 hours.
- Fermentation in Inerted stainless steel tanks at 8 – 11 °C

## Ageing

3 months in stainless steel

## Organoleptic evaluation and food pairing

Straw yellow with greenish reflections, the nose expresses notes of pineapple, white peach and sage that open to a fine and very elegant taste. On the palate it is rich, round, perfectly balanced. Excellent in combination with fish-based preparations, it also goes well with white meats.

## Serving temperature

6-8°C

