

10 Vendemmie

Limited Edition

Description

Ten vintages of Montepulciano, in a single 750ml bottle, blended and released as one. Tenuta Ulisse's 10 VENDEMMIE Limited Edition is a natural end result of the venerated art of blending. It is a multi-vintage blend where each individual vintage selected delivers a depth of character and flavour.

Appellation

Vino Rosso

Soil

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

Wine-making technique

Part of the grapes have been rigorously harvested after a slight over-ripening of the plant, 15/20 days maceration, thermo-controlled alcoholic fermentation at 24-26°C.

Ageing

Part for the wine ages for 12 months in fine French barriques

Organoleptic evaluation and food pairing

Intense ruby red colour, wide and complex to the nose, fruity, with a prune and cherry jam aroma, with notes of tobacco, slightly spicy. A full-bodied wine, soft and rich in fine tannins, with notes of cocoa, coffee and vanilla in the end. Red meat, game, savoury first courses. Meditation wine.

Serving temperature

18°C

