

# ULISSE Rosè

**Appellation**  
Vino Rosè

**Grape**  
Merlot and other red grapes

**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, 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**  
Pale salmon/translucent in colour, scents of white flowers, fresh stone-fruit and citrus peel combine with a hint of wet-stone minerality. With its delicate structure and lengthy, complex finish, Ulisse Rosè is both an enchanting aperitif wine, as well as a delicious accompaniment to a meal shared with close friends and family.

**Serving temperature**  
6/8°C

