

Tenuta Ulisse Don Antonio

Limited Edition

Description

Big and wrinkled hands, indomitable effort, passion for life. Wine as joy and magical emotion, eyes that smile and support a view at the past but with the heart in the future.

He is father, grandfather and great-grandfather.

Strong and gentle roots of a family who proudly presents him to the world.

Appellation

Vino Rosso

Wine-making technique

- Manual harvest after a slight over-ripening on the vine
- Soft crushing and destemming
- 20/25 days maceration, part of the juice is fermented at 24-26°C in stainless steel tanks and part in cement tanks at ambient temperature.

Ageing

Part for the wine ages for 12 months in fine french barrique, malolactic fermentation in barrique, 3 months in bottle.

Organoleptic evaluation and food pairing

Proud, majestic, complex and exuberant: this is TENUTA ULISSE's gentle giant. A benchmark for the red wine category.

Very dark ruby red, wide and complex to the nose, fruity, with a prune and cherry jam aroma, with notes of liquorice and cocoa. Very well balanced. Warm and satisfying.

Excellent as an after-dinner wine, or to go with red meat, game, quails and richly flavoured dishes.

Very good with well-aged cheeses, such as parmesan, pecorino and gorgonzola. Meditation wine.

Serving temperature

18 °C

