



DON ANTONIO

Rosso Limited Edition

APPELLATION

Red Wine



GRAPES

Montepulciano

WINEMAKING

- 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

16/18°C

