

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

