

ULISSE

Frizzante Rosé

Description

ULISSE Frizzante Rosé is a lively, fresh and fragrant semi-sparkling wine designed for lovers of conviviality.

Appellation

Vino Rosé

Grape

blend of different local native 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;
During the final stages of alcoholic fermentation, the wine is transferred in a stainless-steel tank with closed valves, for 30-40 days, to create a slight overpressure, which gives it the typical "fizz" sensation.

Ageing

Sur lie (on the lees) in stainless steel.

Organoleptic evaluation and food pairing

Pale salmon in colour, scents of white flowers, fresh stone-fruit and citrus peel combine with a hint of wet-stone minerality.

The delicate bubbles on the palate enhances its freshness and flavour.

Perfect accompaniment to fish dishes and starters during hot summer days.

Serving temperature

6-8°C

