MASSERÌ

Primitivo IGP

APPELLATION

Terre di Chieti IGP

GRAPES

Primitivo

WINEMAKING

Fermentation and maceration in stainless steel tanks for about 15-20 days at a temperature of 20° -25°C

AGEING

Part for the wine ages in fine barriques

ORGANOLEPTIC EVALUATION AND FOOD PAIRING

Purple-red ruby with great depth. Dense bouquet of wild berries, blackberry and plum, with subtle floral notes. Imposing, elegant, austere, supported by smooth tannins and a vibrant vein-mineral acid. Ideal with savoury first courses, red meats and game

SERVING TEMPERATURE

16/18°C

STORAGE CONDITIONS

Store in a cool, dry place

TRANSPORTATION CONDITIONS

Room temperature.
Avoid temperature fluctuations

TENUTA ULISSE

REV 000 del 5/8/2025