NATIVAE

Cerasuolo D'Abruzzo DOP

APPELLATION

Cerasuolo D'Abruzzo DOP

GRAPES

Montepulciano

WINEMAKING

Short maceration on the skins to extract colour and aromas and fermentation at controlled temperature in cement tanks

AGEING

In cement tanks until bottling, followed by a period of aging in the bottle

ORGANOLEPTIC EVALUATION AND FOOD PAIRING

Light garnet in the glass, this wine smells of forest berries, acidophilus, and wet stones. In the mouth, tangy sour cherry, strawberry, citrus peel, and wet stones have a lovely brightness thanks to excellent acidity. Deeply stony, and lovely saline notes. Excellent with fish soups, first courses with tomato, white meat, cheeses

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