PREMIUM ULISSE BIANCO

APPELLATION

White Wine

GRAPES

Blend of different local native grapes

WINEMAKING

- 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 soft crushing in inert environment;
- Cold static decantation at 14 °C for 24 - 48 hours

FERMENTATION

Inerted stainless steel tanks at a temperature of 8 - 11 °C

AGEING

In stainless steel tanks

ORGANOLEPTIC EVALUATION AND FOOD PAIRING

Delicate fruity nose and lively fresh flavour. The unique harmony between the different varieties shows the great potential of Abruzzo native white wines. Perfect accompaniment to fish dishes and starters during hot summer days

SERVING TEMPERATURE

8/10°C

STORAGE CONDITIONS

Store in a cool, dry place

TRANSPORTATION CONDITIONS

Room temperature.
Avoid temperature fluctuations

TENUTA ULISSE

REV 000 del 5/8/2025