

# PREMIUM ULISSE CHARDONNAY

## APPELLATION

Varietal Wine



## GRAPES

Chardonnay

## 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

Brilliant straw yellow colour with green reflections. Intense fruity aroma, excellent persistence. Notes of ripe tropical fruit such as mango, banana and yellow melon. It goes well with sauced fish, shellfish and vegetable creams. Excellent in combination with white meats

## SERVING TEMPERATURE

8/10°C

