



PREMIUM ULISSE PECORINO

APPELLATION

Terre D'Abruzzo IGP



GRAPES

Pecorino

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
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FERMENTATION

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



AGEING

In stainless steel tanks



ORGANOLEPTIC EVALUATION AND FOOD PAIRING

Straw yellow with greenish reflections, the nose expresses heady aromatics reminiscent of grapefruit and tropical fruit flavours that open to a fine and very elegant taste. On the palate it is rich, round, perfectly balanced. A perfect aperitif wine, serve chilled on warm summer days. Fresh herbal flavours match well with most salads, whereas the riper tropical flavours match well with any fish recipes

SERVING TEMPERATURE

8/10°C

