

PREMIUM ULISSE PINOT GRIGIO

APPELLATION

Terre D'Abruzzo IGP



GRAPES

Pinot Grigio

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

Pale straw yellow with a slight gold nuance, delicate aromas, fruity, spices, mineral lively fresh flavour and complex finish Ideal with starters both fish or meat, pâtés and terrines, fish and shellfish, poultry, white meat and mushrooms

SERVING TEMPERATURE

8/10°C

