



PREMIUM ULISSE ROSE'

APPELLATION

Rosè Wine



GRAPES

Merlot and other red 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

Pale salmon/translucent in colour, scents of white flowers, fresh stone-fruit and citrus peel combine with a hint of wet-stone minerality. With its delicate structure and lengthy, complex finish, Ulisse Rosè is both an enchanting aperitif wine, as well as a delicious accompaniment to a meal shared with close friends and family

SERVING TEMPERATURE

8/10°C

