



# PREMIUM ULISSE MONTEPULCIANO D'ABRUZZO

## APPELLATION

Montepulciano D'Abruzzo DOP



## GRAPES

Montepulciano

## 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

A unique Montepulciano D'Abruzzo, it expresses great softness of tannins and an incomparable fruitiness thanks to its fruit and the particular winemaking process. This wine has a ruby red colour with garnet reflections. intense, persistent and fruity and flowery fragrance with hints of cherry, blackberries, ripe red fruits. Well-bodied, tannic and well balanced. Excellent with flavoured first dishes, roast meats, mature cheeses and dark chocolate

## SERVING TEMPERATURE

14/16°C

