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

STORAGE CONDITIONS

Store in a cool, dry place

TRANSPORTATION CONDITIONS

Room temperature.
Avoid temperature fluctuations

TENUTA ULISSE

REV 000 del 5/8/2025