



ULISSE

Cerasuolo d'Abruzzo DOP

APPELLATION

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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, cold maceration on the skins in stainless steel vats for 12 hours and soft crushing in inert environment;
- Cold static decantation at 14 °c for 24 - 48 hour



FERMENTATION

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



AGEING

In stainless steel tanks



ORGANOLEPTIC EVALUATION AND FOOD PAIRING

The wine has a bright pink cherry colour, intense and persistent aroma,fruity with small red fruit scent (strawberry). Well structured, full, velvety with a great persistence.
Excellent with grilled fish and fish soup, white meat and delicate charcuterie

SERVING TEMPERATURE

8/10°C

