



ULISSE

Cococciola IGP

APPELLATION

Terre di Chieti IGP



GRAPES

Cococciola

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

The wine has a pale straw yellow with greenish, almost crystal hues. Fruity aroma with citrus, delicate hints of green apple and white flowers. It has a lingering and very fresh balanced taste, dry, savoury and with a good structure. It can be successfully matched with hors d'oeuvres and raw fish dishes, all starter and main fish dishes, fresh cheeses

SERVING TEMPERATURE

8/10°C

