



ULISSE

Frizzante Rosè

APPELLATION

Rosè Wine



GRAPES

Blend of different local native 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. During the final stages of alcoholic fermentation, the wine is transferred in a stainless-steel tank with closed valves, for 30-40 days, to create a slight overpressure, which gives it the typical “fizz” sensation



AGEING

Sur lie (on the lees) in stainless steel



ORGANOLEPTIC EVALUATION AND FOOD PAIRING

Pale salmon in colour, scents of white flowers, fresh stone-fruit and citrus peel combine with a hint of wet-stone minerality. The delicate bubbles on the palate enhances its freshness and flavour. Perfect accompaniment to fish dishes and starters during hot summer days

SERVING TEMPERATURE

6/8°C

