



ULISSE

Merlot Rosè Brut

APPELLATION

Quality Sparkling Wine Brut



GRAPES

Merlot

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

SPARKLING METHOD

The Charmat method is used



AGEING

Sur lie (on the lees) in stainless steel



ORGANOLEPTIC EVALUATION AND FOOD PAIRING

Pale pink color, vigorous, crystalline with a dense perlage that creates a fragrant creamy rose-colored froth. The bouquet produces aromas of roses, wild strawberries and red currants. This sparkling wine has an intriguing taste, well-balanced and full-bodied, pleasantly acid and mellow to the palate. This is fun as a aperitif but it goes well with all dishes It should be served cool

SERVING TEMPERATURE

6/8°C

