



ULISSE

Merlot

APPELLATION

Vino Varietale



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, 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 hours



FERMENTATION

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



AGEING

In stainless steel tanks



ORGANOLEPTIC EVALUATION AND FOOD PAIRING

An aromatic and sensual wine. Pale pink colour and flushed with the spring-time aromas of seasonal red fruits cherry, strawberry, raspberry and rose-hip. The palate is tangy and full of these same fresh and fleshy bright red fruits full of flavour balanced by good acidity.

Perfect served slightly chilled with summer salads, cold meat dishes. In white meats, try it with turkey, chicken or -strongly suggested- duck. On an informal note, it goes very well with ethnic-cuisines, it prefers oriental

SERVING TEMPERATURE

8/10°C

