



ULISSE

Montepulciano d'Abruzzo DOP

APPELLATION

Montepulciano D'Abruzzo DOP



GRAPES

Montepulciano

WINEMAKING

Fermentation and maceration in stainless steel tanks for about 15-20 days at a temperature of 20° -25°C



AGEING

In stainless steel tanks



ORGANOLEPTIC EVALUATION AND FOOD PAIRING

This wine has a ruby red colour with garnet reflections. intense, persistent and fruity and flowery fragrance with hints of cherry, blackberries, ripe red fruits. Well-bodied, tannic and well balanced. Excellent with flavoured first dishes, roast meats, mature cheeses and dark chocolate

SERVING TEMPERATURE

16/18°C

