



ULISSE

Passerina IGP

APPELLATION

Terre D'Abruzzo IGP



GRAPES

Passerina

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 delicate straw yellow with light greenish highlights Fruity aroma with peach, apricot and grapefruit nose. Its flowery bouquet reminds of wisteria and lime and with the passing of time it becomes distinctly mineral . Floral with ripe almost melon-like fruit. Flinty and clean with crisp acidity. It can be successfully matched with fish entrées, flavoured raw fish, shell fish, all fish dishes. Enjoy with sushi!

SERVING TEMPERATURE

8/10°C

