

# ULISSE

## Passito Rosso

### APPELLATION

Terre di Chieti IGP



### GRAPES

Blend of red grapes



### DRYING

Drying of the grapes on racks

### WINEMAKING

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



### AGEING

In steel tanks and a part in oak barrels



### ORGANOLEPTIC EVALUATION AND FOOD PAIRING

A sweet wine of extraordinary strength and softness, with an impenetrable deep red colour, magic to the nose, with a broad and harmonious taste. Dark and dense red colour, impenetrable, which recalls the hue of ruby. On the nose, offers distinct notes of forest floor, cocoa, cigar, warm spices and cherries in spirit. On the palate, it expresses mature tannins and a distinct acidity that is well balanced with the sweetness. Excellent with blue cheeses, fruit and cream cakes, dark chocolate, dry pastries or with pastries with cream

### SERVING TEMPERATURE

14/16°C

