



ULISSE

Primitivo IGP Limited Edition

APPELLATION

Terre di Chieti IGP



GRAPES

Primitivo

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

Ruby red colour enriched with violet reflections; generous bouquet, which recalls ripe cherries and plums with pleasant notes of cocoa and vanilla. This wine has a velvety texture and its finish offers notes of persistent sweetness. Savoury first courses, lamb and game with rich sauces, hard cheese

SERVING TEMPERATURE

16/18°C

