ULISSE

Trebbiano D'Abruzzo DOP

APPELLATION

Trebbiano D'Abruzzo DOP

GRAPES

Trebbiano

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

This wine has a brilliant straw yellow colour with golden highlights and greenish hues. Fruity, pleasant nose with the scent of tropical fruit. Dry and fresh palate, clearly distinguishable flavours of papaya, yellow peach. Ideal with grilled fish, shell fish, risottos, white meats and semi-mature cheeses

SERVING TEMPERATURE

8/10°C

STORAGE CONDITIONS

Store in a cool, dry place

TRANSPORTATION CONDITIONS

Room temperature.
Avoid temperature fluctuations

TENUTA ULISSE

REV 000 del 5/8/2025