



ULISSE

Trebbiano D'Abruzzo DOP

APPELLATION

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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

