

ULISSE

Montepulciano d'Abruzzo

Appellation

Denominazione di origine controllata D.O.C.

Grape

Montepulciano D'Abruzzo

Grape history

The origin of this grape has always been uncertain. Also students as Molon (1906) classified it as a "Sangioveti" variety. Today it is sure that the two grapes have nothing in common. Cultivated mainly in Abruzzo and the other regions of centre-south Italy. Today, thanks to the passion of some producers and winemakers, the Montepulciano has emerged to the international limelight as one of the best quality red grapes in world.

Production area

Crecchio, Lanciano

Soil

Deep, finely-textured, moderately alkaline, very calcareous.

Age of vineyards

20 years

Cultivation Type

Spurred cordon rows 50 cm high

Vines per hectare

4000/5000 multiclone varieties

Yield per hectare

6000-7000 kg

Harvest

Period: Beginning of November

Harvest method: Hand-picked in crates

Wine-making technique

After destemming, maceration in stainless steel vats for 15-20 days and soft crushing in inert environment at 0.7 bar.

Fermentation

Container: inerted stainless steel tanks

Temperature: 24 - 26 °C.

Ageing

4 months in stainless steel

Final composition

Alcohol content: 14,0% vol.

Organoleptic evaluation and food pairing

This wine has a ruby red colour with garnet reflections. intense, persistent and fruity and flowery fragrance with hints of cherry, blackberries, ripe red fruits. Well-bodied, tannic and well balanced. Excellent with flavoured first dishes, roast meats, mature cheeses and dark chocolate.

Serving temperature

16/18°C

