

ULISSE

Trebbiano d'Abruzzo

Appellation

Denominazione di Origine Protetta DOP

Grape

Trebbiano

Grape history

Trebbiano is one of the world's most widely grown white wine grape varieties, with an ancient history. The grape is thought to originate from the East Mediterranean, and was known by the Romans. Yet, despite this venerable lineage, this common grape is often criticized and overlooked. It may be a case of familiarity breeding contempt or it may simply be that the wines made from the Trebbiano grape just don't stack up against other varieties at least as far as the critics are concerned.

Wine-making technique

- 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 at 0.7 bar;
- Cold static decantation at 14 °C for 24 - 48 hours.

Fermentation

Container: Inerted stainless steel tanks

Temperature: 8 - 11 °C

Ageing

4 months in stainless steel

Final composition

Alcohol content: 13 % vol.

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

