

ULISSE Premium Chardonnay

Description

In Abruzzo, Chardonnay grapes take on strength and complexity that blends perfectly with its elegance, bringing to life a unique product that fully expresses the peculiar characteristics of our "terroir".

Appellation

Vino Varietale

Grape

Chardonnay

Wine-making technique

- Crio-selection with immediate drop in temperature and consequent cold maceration of the skin peels;
- After destemming, direct pressing in stainless steel vats and soft crushing in inert environment at 0.7 bar;
- Cold static decantation at 14 °c for 24 - 48 hours.
- Fermentation in inerted stainless steel tanks at 8 – 11 °C.

Ageing

3 months in stainless steel

Organoleptic evaluation and food pairing

Brilliant straw yellow colour with green reflections. Intense fruity aroma, excellent persistence. Notes of ripe tropical fruit such as mango, banana and yellow melon. It goes well with sauced fish, shellfish and vegetable creams. Excellent in combination with white meats.

Serving temperature

6-8°C

