

ULISSE Premium Pecorino

Description

ULISSE Pecorino Premium represents the richness of our most expressive Pecorino vineyards, selected each year from all those available, based on the characteristics of the vintage.

Appellation

Terre di Chieti IGP

Grape

Pecorino

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

Straw yellow with greenish reflections, the nose expresses notes of pineapple, white peach and sage that open to a fine and very elegant taste. On the palate it is rich, round, perfectly balanced. Excellent in combination with fish-based preparations, it also goes well with white meats.

Serving temperature

6-8°C

