

# ULISSE

## Frizzante Bianco

### Description

ULISSE Frizzante Bianco is a lively, fresh and fragrant semi-sparkling wine designed for lovers of conviviality.

### Appellation

Vino Bianco

### Grape

blend of different local native white grapes

### 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; During the final stages of alcoholic fermentation, the wine is transferred in a stainless-steel tank with closed valves, for 30-40 days, to create a slight overpressure, which gives it the typical "fizz" sensation.

### Ageing

Sur lie (on the lees) in stainless steel.

### Organoleptic evaluation and food pairing

Straw yellow with greenish reflections.

On the nose, intense and floral, with hints of crisp fresh stone and citrus fruits.

The delicate bubbles on the palate enhances its freshness and flavour.

Perfect accompaniment to fish dishes and starters during hot summer days.

### Serving temperature

6-8°C

