

ULISSE

Cerasuolo d'Abruzzo

Appellation

Denominazione di origine protetta DOP

Grape

Montepulciano

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.

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, cold maceration on the skins in stainless steel vats for 12 hours and 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

3 months in stainless steel

Final composition

Alcohol content: 13,0% vol.

Organoleptic evaluation and food pairing

The wine has a bright pink cherry colour, intense and persistent aroma, fruity with small red fruit scent (strawberry). Well structured, full, velvety with a great persistence. Excellent with grilled fish and fish soup, white meat and delicate charcuterie.

Serving temperature

8/10°C

