

ULISSE Merlot Rosè Brut

Vino Spumante di Qualità

Type

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Metodo Charmat

Greape

Merlot

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 8/10 hours and soft crushing in inert environment at 0.7 bar;
- Cold static decantation for 24 - 48 hours.

Sparkling method

The Charmat method is used.

Organoleptic evaluation and food pairing

Pale pink color, vigorous, crystalline with a dense perlage that creates a fragrant creamy rose-colored froth. The bouquet produces aromas of roses, wild strawberries and red currants. This sparkling wine has an intriguing taste, well-balanced and full-bodied, pleasantly acid and mellow to the palate. This is fun as a aperitif but it goes well with all dishes, a bold accompaniment whether for savory starters or for first courses based on meat, or even, for the more adventurous, with pizza!
It should be served cool.

Serving temperature

6-8°C

