

ULISSE Premium Montepulciano D'Abruzzo

Description

A unique Montepulciano D'Abruzzo, it expresses great softness of tannins and an incomparable fruitiness thanks to its fruit and the particular winemaking process.

Appellation

Montepulciano D'Abruzzo DOP

Grape

Montepulciano

Wine-making technique

- Freezing of the grapes with immediate drop in temperature and consequent cold maceration of the skin peels with the extraction of grapes aromas, colour and softest phenolic compounds.
- After destemming, direct pressing in stainless steel vats and soft crushing in inert environment
- Fermentation in inerted stainless steel tanks at a controlled temperature 18 °C

Ageing

3 months in stainless steel

Organoleptic evaluation and food pairing

Red in colour with purple hues. The nose is dominated by notes of red fruit, especially strawberries and blueberries that lead over to delicate aromas of rose, violets. On the palate it has a fresh, savoury, and supple character enhanced by a soft entry and fruity finish. Fish appetizers, fish soup, grilled fish, grilled meat and white meat.

Serving temperature

16-18°C

