

ULISSE Passito Rosso

Description

From a careful and targeted selection of red grapes we have made "Passito", which fully expresses an unmistakable harmony between structure, sweetness and freshness.

Appellation

Terre di Chieti IGP

Grapes

Blend of red grapes

Drying

Drying of the grapes on racks

Winemaking

Cold maceration of the skins and fermentation at controlled temperature in steel tanks

Ageing process

in steel tanks and a part in oak barrels

Organoleptic evaluation and food pairing

A sweet wine of extraordinary strength and softness, with an impenetrable deep red colour, magic to the nose, with a broad and harmonious taste.

Dark and dense red colour, impenetrable, which recalls the hue of ruby. On the nose, offers distinct notes of forest floor, cocoa, cigar, warm spices and cherries in spirit. On the palate, it expresses mature tannins and a distinct acidity that is well balanced with the sweetness.

Excellent with blue cheeses, fruit and cream cakes, dark chocolate, dry pastries or with pastries with cream.

Serving temperature

14-16°C

