

# ULISSE Premium Bianco

## Description

The unique harmony between the different varieties shows the great potential of Abruzzo native white wines.

## Appellation

Vino Bianco

## Grapes

blend of different local native 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;
- After destemming, direct pressing in stainless steel vats and soft crushing in inert environment at 0.7 bar;
- Cold static decantation at 14 °c for 24 - 48 hours.
- Fermentation IN Inerted stainless steel tanks at 8 – 11 °C

## Ageing

3 months in stainless steel

## Organoleptic evaluation and food pairing

Delicate fruity nose and lively fresh flavour. The unique harmony between the different varieties shows the great potential of Abruzzo native white wines; Perfect accompaniment to fish dishes and starters during hot summer days.

## Serving temperature

6-8°C

