

PORPORA 10,5%

Merlot vino varietale

TYPE
Varietal Merlot Wine

GRAPE VARIETY
Merlot

PRODUCTION AREA
Abruzzo Region, Italy

VINEYARD ALTITUDE
200–400 m a.s.l.

TRAINING SYSTEM
Tendone

HARVEST
First ten days of September

WINEMAKING
Metodo Ulisse.
Destemming and gentle pressing. Cold maceration and alcoholic fermentation in stainless steel for 20–25 days.

AGING
Stainless steel

ALCOHOL CONTENT
10,5% vol.

COLOR
Transparent ruby red

AROMATIC PROFILE
Dominant notes of raspberry, blackcurrant and blackberry, followed by delicate hints of dog rose.

TASTE PROFILE
Fresh and smooth on the palate, with a pronounced fruity aftertaste.

SERVING TEMPERATURE
14-16°C

FOOD PAIRINGS
Pizza and street food, cured meats, cheeses, tartare, carpaccio and light grilled dishes.

STORAGE CONDITIONS
Store in a cool, dry place

TRANSPORTATION CONDITIONS
Room temperature.
Avoid temperature fluctuations

TENUTA ULISSE

REV 000 del 15/6/2026