

AMARANTA

Montepulciano d'Abruzzo DOP

APPELLATION

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GRAPES

Montepulciano

WINEMAKING

Fermentation and maceration in stainless steel tanks for about 15-20 days at a temperature of 20° -25°C

AGEING

Part for the wine ages in fine barriques

ORGANOLEPTIC EVALUATION AND FOOD PAIRING

Ruby red with garnet reflections, intense and persistent fragrance; the bouquet is intense, fruity, persistent, with notes of dried flowers, spice, liquorice, marasca cherries. the palate is stylish, velvety, almost creamy, compact with tannic structure that blends nicely with the alcoholic component. Great structure, complex, elegant, well balanced with a long aftertaste. Opulent fruit. Ideal for roasts, game, strongly flavoured dishes and mature cheese

SERVING TEMPERATURE

16/18°C

STORAGE CONDITIONS

Store in a cool, dry place

TRANSPORTATION CONDITIONS

Room temperature.
Avoid temperature fluctuations

TENUTA ULISSE

REV 000 del 5/8/2025