

ULISSE

Pecorino IGP

APPELLATION

Terre D'Abruzzo IGP

GRAPES

Pecorino

WINEMAKING

- 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 soft crushing in inert environment;
- Cold static decantation at 14 °C for 24 - 48 hours

FERMENTATION

Inerted stainless steel tanks at a temperature of 8 - 11 °C

AGEING

In stainless steel tanks

ORGANOLEPTIC EVALUATION AND FOOD PAIRING

The wine has a bright yellow colour with greenish tinges. Fruity aroma with citrus, tropical nuances, white peach and exotic fruits like papaya. It has a lingering and very fresh taste with a slightly balsamic finish. Medium acidity and good structure. It can be successfully matched with fish entrées, flavoured raw fish, shell fish, all fish dishes

SERVING TEMPERATURE

8/10°C

STORAGE CONDITIONS

Store in a cool, dry place

TRANSPORTATION CONDITIONS

Room temperature.
Avoid temperature fluctuations

TENUTA ULISSE

REV 000 del 5/8/2025