

ULISSE

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

In stainless steel tanks

ORGANOLEPTIC EVALUATION AND FOOD PAIRING

This wine has a ruby red colour with garnet reflections. intense, persistent and fruity and flowery fragrance with hints of cherry, blackberries, ripe red fruits. Well-bodied, tannic and well balanced. Excellent with flavoured first dishes, roast meats, mature cheeses and dark chocolate

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