

# ULISSE

## Montepulciano d'Abruzzo

### Appellation

Denominazione di origine protetta DOP

### Grape

Montepulciano

### Grape history

The origin of this grape has always been uncertain. Also students as Molon (1906) classified it as a "Sangioveti" variety. Today it is sure that the two grapes have nothing in common. Cultivated mainly in Abruzzo and the other regions of centre-south Italy. Today, thanks to the passion of some producers and winemakers, the Montepulciano has emerged to the international limelight as one of the best quality red grapes in world.

### Wine-making technique

After destemming, maceration in stainless steel vats for 15-20 days and soft crushing in inert environment at 0.7 bar.

### Fermentation

Container: inerted stainless steel tanks  
Temperature: 24 - 26 °C.

### Ageing

4 months in stainless steel

### Final composition

Alcohol content: 14,0% vol.

### 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

