

# ULISSE

## Cerasuolo 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

- 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, cold maceration on the skins in stainless steel vats for 12 hours and soft crushing in inert environment at 0.7 bar;
- Cold static decantation at 14°C for 24 - 48 hours.

### Fermentation

Container: inerted stainless steel tanks  
Temperature: 8 - 11 °C

### Ageing

3 months in stainless steel

### Final composition

Alcohol content: 13,0% vol.

### Organoleptic evaluation and food pairing

The wine has a bright pink cherry colour, intense and persistent aroma, fruity with small red fruit scent (strawberry).  
Well structured, full, velvety with a great persistence.  
Excellent with grilled fish and fish soup, white meat and delicate charcuterie.

### Serving temperature

8/10°C

