

ULISSE

Pecorino

Appellation

Indicazione Geografica Protetta IGP

Grape

Pecorino.

Grape history

Vine of uncertain origin, the Pecorino has been grown for centuries in the central regions of Italy, especially Marche and Abruzzo, where it is known also with different denominations.

The bunch is medium sized, long, cylindrical - or pyramid-shaped, often with wings, with widely spaced berries.

The maturation is medium-early, and is usually harvested in mid September.

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 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 % vol.

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

