

Metodo Classico

Dosaggio Zero

Many winemakers dream of capturing the essence of Pecorino.

Tenuta Ulisse Dosaggio Zero has no dosage or added "liqueur d'expédition". Its true, instinctively crystalline expression is unhindered and the essence of this immense, very personal Pecorino grape shines through.

A pure, sincere Metodo Classico, fruit of the finest expression of its extraordinary terroir and of the man who intuited its character and potential. Destined for the connoisseurs who love this style.

Appellation

Vino Spumante di Qualità

Grape variety

100% Pecorino

Harvest period

Second half of August

Winemaking

Tenuta Ulisse Dosaggio Zero is obtained from meticulously selected grapes skillfully obtained in full compliance with the Metodo Classico method.

Maturation sur lies

For an average of 18 months

Dosage at Disgorgement

No added liqueur d'expédition

