



10 VENDEMMIE BIANCO

Tenuta Ulisse, a modern expression of a centuries-old tradition of passion and dedication to the land, is one of Abruzzo's premier winemaking estates. Founded in 2006, Tenuta Ulisse is today a symbol of the oenological renaissance in Abruzzo. It has aggressively dived into the enormous potential of Abruzzo's unique terroir and ancient varieties by placing a contemporary spin on indigenous grapes such as Montepulciano D'Abruzzo, Trebbiano D'Abruzzo, Pecorino, Passerina and Cococciola. Their wines are the result of the passion and experience of Antonio and Luigi Ulisse, two brothers dedicated to expressing the potential and character of the region's wines.

10 Vendemmie Bianco is the best of their grapes, their vines and their terroirs. It is all the Ulisse brothers' passion and love for their land in one great wine, celebrating 10 fantastic harvests, and respecting an ancient past.

The wine offers a delicate, floral nose with a hint of citrus, exotic fruit, and sage. Lush, ripe fruit on the palate surrounded by a core of bracing acidity. Rich mineral finish with tropical fruit overtones and a lively acidity. Pairs stunningly with a range of dishes, from fish and shellfish to white meat, risotto, and fresh, creamy cheeses.

VINIFICATION The whole grapes are chilled in their proprietary cooling tunnel with an immediate drop in temperature and consequent cold maceration on the skins. After destemming, soft crushing in inert environment. Fermentation in stainless steel tanks; *sur lie* maturation with frequent *batonnage*.

AGING A portion of the wine ages in French barriques for 12 months.

ABV 13.5%

OENOLOGIST Luigi Ulisse



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