



MONTEPULCIANO D'ABRUZZO

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 e 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.

Montepulciano's origin has always been uncertain – originally classified as a "Sangioveti" variety in 1906, today it is certain that the two grapes are completely unrelated. It is cultivated mainly in Abruzzo and the other regions of Central Southern Italy. Today, thanks to the passion of some producers and winemakers, Montepulciano has come into the international limelight as one of the best quality red grapes in world

This wine is ruby red in color with garnet reflections. Intense, persistent floral and fruit-forward fragrance with hints of cherries, blackberries, and ripe red fruits. Full-bodied, tannic and well balanced. Excellent with bold first dishes, roast meats, mature cheeses, and dark chocolate.

GRAPE	100% Montepulciano
VINIFICATION	After destemming, maceration in stainless steel vats for 15-20 days and soft crushing in an inert environment at 0.7 bars of pressure. Fermentation in inert stainless steel tanks at 24 - 26 °C.
AGING	Stainless steel for 4 months
ABV	14%
OENOLOGIST	Luigi Ulisse



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