



NATIVAE 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 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.

Nativae Montepulciano D'Abruzzo DOP is a wine obtained with spontaneous fermentation using the wild yeast hidden in the grape. Unfiltered and unclarified. This extraordinary wine is made from 40 year-old vines cultivated with wisdom. This wine is the Ulisse brothers' respect for the traditions of the native region. It is fine winemaking at its purest, most fundamental.

It offers a bouquet of red plums, very intense yet nuanced with hints of fireplace ash. Rich fruit on the palate is accompanied by singed herbs alongside plum skin, dark cherry, and liquorice. The long, clean, focused finish is buoyed by well integrated but refreshing acidity. The end result is an amazingly complex and profound wine that can age for years, even a decade or more.

GRAPES	100% Montepulciano
VINIFICATION	Spontaneous fermentation in cement tanks. Unfiltered and unclarified.
AGING	In cement tanks followed by 3 months in bottle.
ABV	14%
OENOLOGIST	Luigi Ulisse



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