



## PECORINO

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.

A vine of uncertain origin, Pecorino has been grown for centuries in the central regions of Italy, especially Marche and Abruzzo, where it goes by several different names. The bunch is medium-sized, long and cylindrical or pyramid-shaped, often with wings, with widely spaced berries. It is a medium-early maturing grape, and is usually harvested in mid-September.

Tenuta Ulisse's Pecorino offers an aroma bright 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 pairs beautifully with all manner of fish dishes, from grilled entrées to ceviche and shellfish.

GRAPE	100% Pecorino
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 an inert environment, and cold static decantation at 14°C for 24-48 hours. Fermentation in inert stainless steel tanks at 8-11°C.
AGING	3 months in stainless steel
ABV	13%
OENOLOGIST	Luigi Ulisse



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