



'SOGNO DI ULISSE' 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.

The origin of the Montepulciano grape 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 purplish reflections. The nose offers layers of plum and red cherry aromas, with blueberry, blackcurrant and savory red fruits. Medium bodied, softly textured, and with great fruit intensity. Excellent with grilled lamb cutlets with caramelized pear, hearty chicken casserole, or spaghetti Bolognese.

GRAPE	100% Montepulciano
VINIFICATION	Fermentation and maceration in stainless steel tanks for about 15-20 days at a temperature of 20° -25°C.
AGING	A portion of the wine is matured in medium toasted barrique for 4 months
ABV	13.5%
OENOLOGIST	Luigi Ulisse



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