



## CERASUOLO 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.

This unique rosè is made from Montepulciano, an eclectic grape well-suited to a variety of winemaking methods, and offers an unusual lens on this extraordinary grape. 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 a bright pink cherry color, with intense and persistent notes of strawberries. On the palate it is well structured, with a full body and velvety texture. Excellent with grilled fish and fish soup, white meat, and delicate charcuterie.

**GRAPE** Montepulciano

**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, cold maceration on the skins in stainless steel vats for 12 hours and soft crushing in inert environment. Cold static decantation at 14°C for 24 - 48 hours.

**AGING** Stainless steel for 3 months

**ABV** 13%

**OENOLOGIST** Luigi Ulisse



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