



10 VENDEMMIE ROSSO

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.

10 Vendemmie Rosso represents ten vintages of Montepulciano, in a single 750ml bottle, blended and released as one. This limited-edition wine is a natural end result of the venerated art of blending. It is a multi-vintage blend where each individual vintage selected delivers a nuance to the overall depth of character and flavor.

This wine offers broad and complex aromas of cherry jam and prune, with notes of tobacco and a touch of spice. A full-bodied wine, soft and rich in fine tannins, with notes of cocoa, coffee, and vanilla on the finish. Pairs nobly with red meat, game, and savory first courses. A meditation wine.

GRAPES	100% Montepulciano
VINIFICATION	Rigorously selected grapes are hand-harvested, a portion of which are slightly overripe. 15-20 days maceration on the skins, followed by temperature-controlled alcoholic fermentation at 24-26°C.
AGING	A portion of the wine ages in French barriques for 12 months.
ABV	14.5%
OENOLOGIST	Luigi Ulisse



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