



# JASCI



## Montepulciano d'Abruzzo DOC

### Organic Wine

**Production zone:** Vasto, Pollutri, Scerni, Casalbordino (province of Chieti).

**Vine type:** Montepulciano.

**Denomination:** Montepulciano d'Abruzzo D.O.C. (Controlled designation of origin).

**Type of vineyard:** spurred cord/canopy.

**Year of planting:** 2000 / 2019.

**Land area:** 40 hectares.

**Vineyard position:** South East exposure.

**Altitude:** 210 metres above sea level.

**Density:** 3,300 vines per hectare (spurred cord)/1,600 vines per hectare (canopy).

**Production:** 4 Kg per vine (spurred cord).

**Grape harvest period:** from October 5th to 20th .

**Type of vinification:** maceration with skins at 27°C for at least 15 days, followed by refining in cement and stainless steel vats.

**ABV characteristics:** 13% ABV.

**Reaches full expression:** 2-3 years.

**Colour:** Ruby red.

**Bouquet:** persistent with hints of mature red fruits, ams, and slight notes of cinnamon and vanilla.

**Palate:** balanced and harmonious with a touch of pleasant tannins.

**Best with the following Abruzzese cuisine:** potato gnocchi, "sagnette e fagioli" (fresh pasta with beans), lamb and stuffed rabbit.

**Ideal serving temperature:** 18°- 20 °C.