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.