



JASCI



TERRE DI CHIETI IGT PECORINO

organic wine

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

Vine type: Pecorino.

Denomination: Terre di Chieti.

Type of vineyard: Spurred cord.

Year of planting: 2000/2018.

Land area: 5 hectares .

Vineyard position: South East exposure .

Altitude: 200 metres above sea level.

Grape harvest period: from September 20th to 30th

Type of vinification: Soft pressing of grapes and temperature-controlled fermentation of the must.

Chemical characteristics: 13% ABV.

Reaches full expression: 1-2 years.

Colour: Lively Straw Yellow.

Bouquet: Elegant and delicate with hints of mature yellow fruits.

Palate: Pleasant with good body, saltiness and freshness, with final notes of white-pulp fruit and bitter almonds.

Best with the following Abruzzese cuisine: fish and white meat.

Ideal serving temperature: 10 - 12 °C.