JASCI



Cerasuolo d'Abruzzo DOC

Organic Wine

Production zone: Vasto (province of Chieti).
Vine type: Montepulciano.
Denomination: Cerasuolo d'Abruzzo DOC (Controlled designation of origin).
Type of vineyard: spurred cord.
Year of planting: 2010.
Land area: 2 hectares.
Vineyard position: South East exposure.
Altitude: 230 metres above sea level.
Density: 3,300 vines per hectare.
Production: 4Kg per vine.
Grape harvest period: from October 1st to 10th.
Type of vinification: the must is fermented in contact with the skins for 12 hours, for the purpose of enhancing the aromatic notes. Following this, it is soft-pressed and fermented in stainless steel vats at controlled temperatures.
Chemical characteristics: 13% ABV.
Reaches full expression: 1-2 years.
Colour: cherry red with violet-red highlights
Bouquet: fruity with hints of cherry and strawberry.
Palate: fresh and fruity, good body, with an aftertaste of bitter almond.
Best with the following Abruzzese cuisine: "maccheroni alla chitarra" (homemade egg pasta), fresh bell pepper frittata.
Cheeses to couple with this wine: aged sheep ricotta.
Ideal serving temperature: 12° – 14 °C