JASCI



SULPHITE FREE
MONTEPULCIANO D'ABRUZZO DOC
organic wine

Production zone: Scerni.
Vine type: Montepulciano.
Denomination: Montepulciano d'Abruzzo DOC (Controlled designation of origin).
Type of vineyard: Spurred cord.
Year of planting: 2003/2009.
Vineyard position: South West exposure.
Altitude: 200 metres above sea level.
Soil type: medium consistency.
Density: 3,600 vines per hectare.
Production: 3-4 Kg per vine.
Grape harvest period: October.
Harvest method: hand-picking.
Type of vinification: the grapes are carefully selected and brought to the wine cellar where a second selection is made and then they are separated from the stems. The must is placed in steel cooling vats. Alcoholic and malolactic fermentation. Aging in stainless steel vats.
Alcohol content: 13.5% ABV.
Colour: intense red with violet highlights.
Bouquet: intense floral and fruity hints: violet, currant and strawberry with a spicy note of pepper and vanilla.
Palate: full-bodied feeling with persistent fruity aromatic length.
Ideal serving temperature: 18°-20 °C.