JASCI



DOMINO
MONTEPULCIANO D'ABRUZZO
DOC / RESERVE
organic wine

Production zone: Vasto, Pollutri (province of Chieti), Scerni.
Vine type: Montepulciano.
Denomination: Montepulciano d'Abruzzo DOC (Controlled designation of origin).
Type of vineyard: spurred cordon.
Year of planting: 2000/2010.
Land area: 3 hectares.
Vineyard position: South East exposure.
Altitude: 250 metres above sea level.
Density: 3,400 vines per hectare.
Production: 3 Kg per vine.
Grape harvest period: from October 15th to 30th
Vinification: 12-15 days on the skins, followed by soft pressing and rest in large barrel. Domino matures entirely for 1 year in barrique (1st step), then it ages for 6 more months in bottle.
Chemical characteristics: 13.5% ABV.
Reaches full expression: over 3 years.
Colour: intense red.
Bouquet: powerful and with a great personality. Definite breadth of fruity and floral scents: wild berries, vanilla, liquorices and cinnamon.
Palate: full-bodied feeling of fruit and light woody tones; persistent aromatic length.
Best with the following Abruzzese cuisine: main courses, red meat roasts.
Ideal serving temperature: 18°-20 °C.