JASCI



SULPHITES FREE
TERRE D'ABRUZZO IGP
PECORINO

organic wine

Production zone: Scerni.
Vine type: Pecorino.
Denomination: Terre D'Abruzzo IGT. (Territorial Geographic Identification).
Vineyard altitude: 250 metres above sea level.
Vineyard position: Southeast exposure.
Type of vineyard: spurred cordon.
Year of planting: 2018.
Land area: 3 hectares.
Grape harvest period: last week of August.
Vinification technique: Made from a careful selection of only the most perfect bunches, the grapes are pressed directly in the presence of inert gases to avoid any potential oxidation. The must is clarified through cold precipitation. The reserved skins are returned to the clear must to complete alcoholic fermentation using indigenous yeasts. During this stage, regular punching down allows for the delicate extraction of skin natural tannins that help to naturally preserve the wine. At the end of malolactic fermentation, the wine is racked in the presence of inert gases and then aged for 3 months on the lees in stainless steel before bottling without the addition of sulfites.
Chemical characteristics: 13,5% ABV.
Reaches full expression: 1-2 years.
Colour: Straw yellow with golden highlights.
Bouquet: soft, yellow peach and golden apple mingle with heady floral and beeswax notes.
Palate: fresh yet creamy texture, firm structure, complex and persistent aftertaste.
Ideal serving temperature: 10-12 °C