



# 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.