



JASCI



HISTONIUM IGT CHARDONNAY

organic wine

Production zone: Pollutri (province of Chieti), Scerni.

Vine type: Chardonnay.

Denomination: Histonium IGT
(Territorial Geographic Identification).

Type of vineyard: Spurred cord.

Year planted: 1999.

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 August 20th to 30th.

Type of vinification: the grapes are pressed extremely delicately and the must is fermented at a controlled temperature.

Chemical characteristics: 13% ABV.

Reaches full expression: 2-3 years.

Colour: bright straw yellow.

Bouquet: fruity with a wide range of florals, reminiscent of white melon and banana, Spanish Broom and Jasmine flowers with hints of vanilla and chestnut.

Palate: balanced and harmonic with a light note of acacia flower.

Best with the following Abruzzese cuisine: fresh raw seafood, roasted angler fish with potatoes.

Cheeses to couple with this wine: aged caciocavallo

Ideal serving temperature: 10° - 12 °C.