



# 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.