



JASCI



Poema

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 cord.

Year of planting: 2000/2010.

Land area: 2 hectare.

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

Type of vinification: maceration with skins for 12-15 days, followed by soft pressing and resting in large barrel. Aging in barrique for 2 years and then refined for 12 more months in the bottle.

Chemical characteristics: 14 % ABV.

Reaches full expression: over 4 years.

Colour: intense red.

Bouquet: strong and full of personality. Full evolution of fruity and floral perfumes: wild forest fruits, vanilla, liquorice and cinnamon.

Palate: full-bodied sensations of fruit and woody tones, persistent aromatic length.

Best with the following Abruzzese cuisine: pasta dishes, roasted meats.

Ideal serving temperature: 18°-20 °C.