



# JASCI



## SULPHITE FREE MONTEPULCIANO D'ABRUZZO DOC

*organic wine*

**Production zone:** Scerni.

**Vine type:** Montepulciano.

**Denomination:** Montepulciano d'Abruzzo DOC  
(Controlled designation of origin).

**Type of vineyard:** Spurred cord.

**Year of planting:** 2003/2009.

**Vineyard position:** South West exposure.

**Altitude:** 200 metres above sea level.

**Soil type:** medium consistency.

**Density:** 3,600 vines per hectare.

**Production:** 3-4 Kg per vine.

**Grape harvest period:** October.

**Harvest method:** hand-picking.

**Type of vinification:** the grapes are carefully selected and brought to the wine cellar where a second selection is made and then they are separated from the stems. The must is placed in steel cooling vats. Alcoholic and malolactic fermentation. Aging in stainless steel vats.

**Alcohol content:** 13.5% ABV.

**Colour:** intense red with violet highlights.

**Bouquet:** intense floral and fruity hints: violet, currant and strawberry with a spicy note of pepper and vanilla.

**Palate:** full-bodied feeling with persistent fruity aromatic length.

**Ideal serving temperature:** 18°-20 °C.