



JASCI



SULPHITES FREE PECORINO TERRE DI CHIETI IGT

organic wine

Production zone: Scerni.

Vine type: Pecorino.

Denomination: Terre di Chieti IGT. (Territorial Geographic Identification)

Vineyard altitude: 250 metres above sea level.

Vineyard position: South-Est exposure.

Type of vineyard: spurred cords.

Year of planting: 2018.

Land area: 3 hectares.

Grape harvest period: last week of August.

Vinification technique: the carefully selected grapes are pressed directly with the aid of inert gases in order to avoid any potential oxidation. The obtained must is clarified through a low temperature stop allowing decanting. The cleaned part is sent to fermentation adding a part of indigenous skins and yeasts. During this stage, regular punching down allow the extraction of skin natural tannins which preserve wine integrity. At the end of fermentation, the obtained wine is racked with the aid of inert gases and aged for 3 months on the yeasts that have carried out the fermentation. Afterwards, there are the stabilization and bottling stages.

Chemical characteristics: 14% ABV.

Reaches full expression: 1-2 years.

Colour: Straw yellow with golden highlights.

Bouquet: delicate fruity scent with floral notes.

Palate: the mouthfeel is fresh with the typical good structure of this variety, complex and persistent aftertaste.

Ideal serving temperature: 10°-12°C.