JASCI



ROSÉ

organic wine

Production zone: Scerni (CH).
Vine type: Cabernet and Montepulciano.
Type of vineyard: spin.
Year of planting: 2019
Land area: 2 hectares.
Vineyard position: South-Est exposure.
Vineyard altitude: 200 metres above sea level.
Grape harvest period: Cabernet second week of September, Montepulciano third week of September.
Vinification technique: soft crushing and destemming, the must has a contact with the skins for 2/3 hours followed by a soft pressing. The must obtained is clarified with a cold stop. This is followed by alcoholic fermentation carried out in first and second passage oak barriques. At the end of fermentation, the wine obtained is decanted and aged in concrete tanks for 4/6 months.
Chemical characteristics: 14% ABV.
Reaches full expression: 1-2 years.
Colore: bright soft pink.
Bouquet: intense and expressive; the floral notes integrate with the hints of sour cherries; a sweet spice completes the bouquet.
Palate: harmonic and enveloping that highlights its structure. The acidity is well balanced and gives freshness and pleasantness to the sip, the aftertaste is intense and persistent.
Ideal serving temperature: 10-12 °C