



# JASCI



## CHARDONNAY IGP TERRE D'ABRUZZO

*organic wine*

**Production zone:** Pollutri (province of Chieti), Scerni.

**Vine type:** Chardonnay.

**Denomination:** IGP Terre D'Abruzzo

**Type of vineyard:** Spurred cord.

**Year planted:** 1999.

**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 August 20th to 30th.

**Type of vinification:** the grapes are pressed extremely delicately and the must is fermented at a controlled temperature.

**Chemical characteristics:** 13.5% ABV.

**Reaches full expression:** 2-3 years.

**Colour:** bright straw yellow.

**Bouquet:** fruity with a wide range of florals, reminiscent of white melon and banana, Spanish Broom and Jasmine flowers with hints of vanilla and chestnut.

**Palate:** balanced and harmonic with a light note of acacia flower.

**Best with the following Abruzzese cuisine:** fresh raw seafood, roasted angler fish with potatoes.

Cheeses to couple with this wine: aged caciocavallo

**Ideal serving temperature:** 10° - 12 °C.