



# JASCI



## Trebbiano d'Abruzzo DOC Organic Wine

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

**Vine type:** Trebbiano.

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

**Type of vineyard:** spurred cord / canopy.

**Year of planting:** 2005 / 2018.

**Land area:** 4 hectares.

**Vineyard position:** South East exposure.

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

**Grape harvest period:** from September  
15th to 25th.

**Type of vinification:** soft pressing of the  
grapes and temperature-controlled  
fermentation of must.

**ABV characteristics:** 13,5% ABV

**Reaches full expression:** 1-2 years.

**Colour:** lively straw yellow.

**Bouquet:** elegant and delicate with hints of  
mature yellow fruit, Spanish Broom flowers  
and vanilla.

**Palate:** pleasant with good body, saltiness, and  
freshness, with final notes of white-pulp fruit  
and bitter almonds.

**Best with the following Abruzzese cuisine:**  
stuffed calamari, lumaconi pasta with fresh  
tomatoes, mixed Adriatic seafood grill.

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