JASCI



ZERO

Alcohol Free

Production zone: Pollutri.
Vine type: Montepulciano.
Denomination: Dealcoholized red wine.
Type of vineyard: Pergola abruzzese.
Year of planting: 2002.
Land area: 2 hectares.
Vineyard position: South-Est exposure.
Vineyard altitude: 210 metres above sea level.
Density: 1.600 vines per hectare.
Production: 8 Kg per vine.
Grape harvest period: From October 5th to 20th.
Vinification: Maceration on the skins for at least 10 days at a temperature of 27°C with regular reassembly over to facilitate the extraction of phenolic compounds, followed by racking and maturation in concrete and steel tanks. The resulting wine undergoes dealcoholization, the removal of alcohol from the wine. This is achieved through reverse osmosis, a mechanical-technological process performed at room temperature. This is completely natural and does not involve the addition of chemicals. What remains is an authentic product, preserving all the best aspects of traditional wine, but without the alcohol.
Chemical characteristics: Alcohol less than 0.5%.
Reaches full expression: Immediate use with a shelf life of 24 months.
Colour: Ruby red.
Bouquet: Broad fruity bouquet with hints of ripe red fruit, jam and light notes of cinnamon and vanilla.
Palate: Balanced and harmonious with a pleasant tannic vein.
Ideal serving temperature: 18°-20°C.