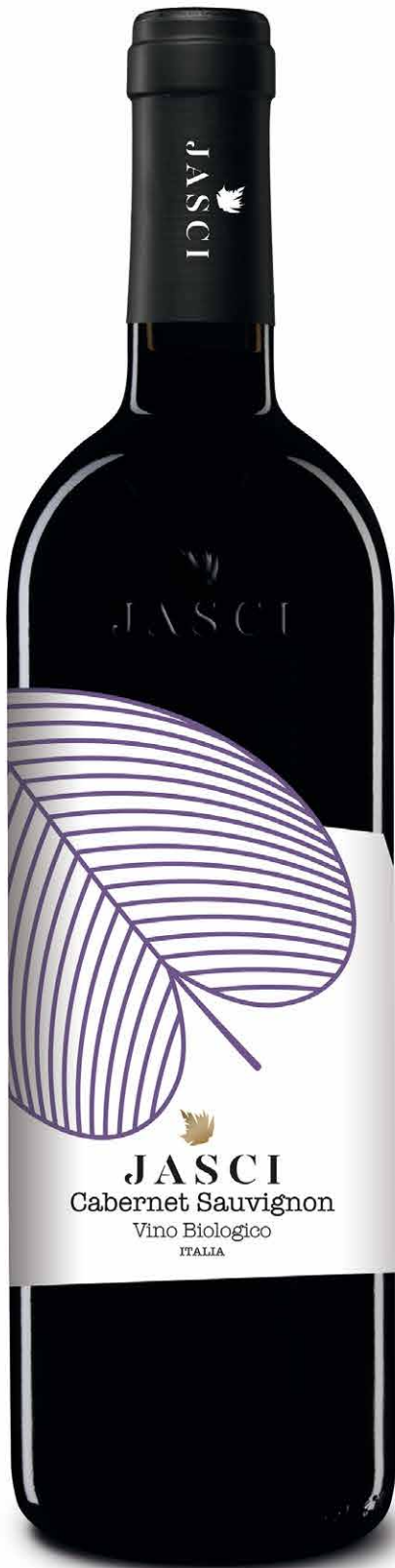




JASCI



Terre di Chieti IGT Cabernet Sauvignon

Organic Wine

Production zone: Vasto (province of Chieti).

Vine type: Cabernet Sauvignon.

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

Type of vineyard: Canopy.

Year of planting: 1988.

Land area: 0.5 hectares .

Vineyard position: South East exposure.

Altitude: 180 metres above sea-level.

Density: 1,600 vines per hectare.

Production: 8 kg per vine.

Grape harvest period: from September 20th to 30th.

Type of vinification: maceration with skins at 28 °C for at least 7-9 days, followed by aging in cement and stainless steel vats.

Chemical characteristics: 13% ABV.

Reaches full expression: 3-4 years.

Colour: ruby red.

Bouquet: persistent with hints of mature red fruits, jams, and a slight note of vanilla.

Palate: balanced and harmonious with a touch of pleasant tannins.

Best with the following Abruzzese cuisine: “pasta alla chitarra” (homemade egg pasta), “sagne e fagioli” (pasta with beans), roasted chicken.

Ideal serving temperature: 16 - 18 °C.