



Linea Jasci

Cerasuolo d'Abruzzo D.O.C.



750 ml



Production zone: Vasto (Province of Chieti)

Vine type: Montepulciano

Denomination: Montepulciano d'Abruzzo D.O.C.

Type of vineyard: Spurred cord

Year planted: 2000

Land area: 01.50.00 hectares

Vineyard position: South East exposure

Altitude: 230 metres above sea-level

Density: 3300 vines per hectare

Production: 4 kg per vine

Vinification period: from October 1st to 10th

Type of vinification: The must is fermented in contact with the skins for only 12 hours, for the purpose of enhancing the aromatic notes. Following this, it is soft-pressed and fermented in stainless steel vats at controlled temperatures.

Chemical characteristics: 12.5% Alcohol/Vol.

Reaches full expression: 1-2 years

Colour: Cherry red with violet-red highlights

Nose: Fruity with hints of cherry and strawberry

Palate: Fresh and fruity, good body, with an aftertaste of bitter almond

Best with the following Abruzzese cuisine: Maccheroni alla chitarra, Fresh bell pepper frittata

Cheeses to couple with this wine: Aged sheep ricotta

Ideal serving temperature: 12°-14°C