



Linea Jasci

Montepulciano d'abruzzo D.O.C.



Production zone: Vasto / Pollutri / Casalbordino (Province of Chieti)

Vine type: Montepulciano

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

Type of vineyard: Spurred cord / canopy

Year planted: 1999 / 1980

Land area: 08.00.00 hectares

Vineyard position: South East exposure

Altitude: 210 metres above sea-level

Density: 3300 vines per hectare (spurred cord) / 1600 vine per hectare (canopy)

Production: 4 kg per vine (spurred cord) / 8 kg per vine (canopy)

Vinification period: from October 5th to 20th

Type of vinification: Maceration with skins at 27°C for at least 6–8 days, followed by aging in cement and stainless steel vats

Chemical characteristics: 13% Alcohol/Vol.

Reaches full expression: 2-3 years

Colour: Ruby red

Nose: Persistent with hints of mature red fruits, jams, and slight notes of cinnamon and vanilla

Palate: Balanced and harmonious with a touch of pleasant tannins

Best with the following Abruzzese cuisine: Potato gnocchi, "sagnette e fagioli" (pasta with beans), lamb, and stuffed rabbit

Ideal serving temperature: 16°-18°C