



Linea Jasci

Trebbiano d'abruzzo D.O.C.



Production zone: Vasto / Pollutri (Province of Chieti)

Vine type: Trebbiano

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

Type of vineyard: Spurred cord / canopy

Year planted: 1999 / 1980

Land area: 02.30.00 hectares

Vineyard position: South East exposure

Altitude: 200 metres above sea-level

Vinification period: from September 15th to 25th

Type of vinification: Soft pressing of the grapes and temperature-controlled fermentation of must

Chemical characteristics: 11,5% Alcohol/Vol.

Reaches full expression: 1-2 years

Colour: Lively straw yellow

Nose: 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: 8°-10°C