

Jasci & Marchesani

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MONTEPULCIANO D'ABRUZZO DOC
ORGANIC

Production area: Vasto/Monteodorisio/Casalbordino

Facing: South-East/South-East/South-West

Height: 190 m a.s.l./200 m a.s.l./30 m a.s.l.

Type: Denominazione di Origine Controllata

Vineyard: 100% Montepulciano d'Abruzzo

Alcohol content: 13.5% vol.

Average production per hectare: 120 quintals

Refining: 6 months in oak barrel

Growing system: rows with spurred cordon

Harvesting: hand-made

Vinification: on-the-skins at controlled temperature of 25°C

Duration: on-the-skins maceration for at least 15 days

Colour: intense ruby red with light violet highlights

Bouquet: typical, fruity, with vanilla scent

Taste: austere and full-bodied

Match with: typical products, meat roasts and mature cheeses

Serve at: 18°C

Bottle life: 5 years after being put on the market

