Jasci & Marchesani

Janù

MONTEPULCIANO D'ABRUZZO DOC BIOLOGICO

Producțion area: Monțeodorisio

Facing: South-East Altitude: 250m a.l.m.

Type: clay with some pebbles

Vineyard: 100% Montepulciano d'Abruzzo

Alcohol content: 15,5% vol.

Average production per hectare: 60 quintals Refining: double barrique 8+8 (8 months in + 8

months in new barrique)

Growing system: high-trained with spurred

cordon

Harvesting: late October

Vinification: on-the-skins maceration for at least

25 days with 4 délestage Colour: intense ruby red Bouquet: fruity and spicy

Taste: round, full-bodies, mouthfilling

Match with: meat roasts Serve at: 18-20 °C

Bottle life: 10 years after being put on the

market

