

*Jasci & Marchesani*

## *Jasci & Marchesani d.o.c.*

TREBBIANO D'ABRUZZO DOC  
ORGANIC

*Production area:* Montedodorisio/Casalbordino

*Facing:* South-East/South-West

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

*Type:* Denominazione di Origine Controllata

*Vineyard:* 100% Trebbiano D'Abruzzo

*Alcohol content:* 12.5% vol.

*Average production per hectare:* 120 quintals

*Refining:* 6 months in stainless steel barrel and bottle

*Growing system:* rows with spurred cordon

*Harvesting:* hand-made

*Vinification:* off-the-skins at controlled temperature of 16°C

*Colour:* straw yellow

*Bouquet:* pleasant and delicate

*Taste:* dry and harmonic

*Match with:* sea-food starters, main courses, fish,  
and fresh cheeses

*Serve at:* 8 °C

*Bottle life:* 2 years

