

*Jasci & Marchesani*

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

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

