



*Jasci & Marchesani*  
Vini Biologici

## Jasci + Marchesani Cerasuolo d'Abruzzo Rosé

*New product for summer!*

The first winery in Italy to fully adopt organic farming practices in 1978. The family noticed a lack of birds in the area, and this inspired him to change the way they produced their wine and interacted with the land. The family-run winery has focused on being environmentally focused, using recycled paper for their labels, using organic matter such as corn for label to be easily broken down into organic matter.

Grown in the sub-regions of Vasto / Montedisorio / Casalbordino  
190 m above sea level.

**Region:** Abruzzo

**Grape variety:** 100% Montepulciano

**Alcohol:** 12.5% by Vol.

**Production technique:**

Hand harvested, this wine spends 6 months in stainless steel barrel and another 6 months in bottle. Organic. Cold maceration with skins, no press just free run juice

**Characteristics:** Vibrant & bright cherry colour with fresh but medium body.

**Suggestions:** Excellent with starters, main courses, fish, cheeses, delicate roasts.

**Ideal serving temperature:** 12° C

**Availability:** Consignment cases of 12

