JASCI & MARCHESANI · ITALY

Montepulciano d'Abruzzo, 2024

Montepulciano d'Abruzzo DOC, Province of Chieti, Abruzzo

COLOUR	GRAPES	ALCOHOL	VINTAGE · VOLUME
Red	Montepulciano	13.5%	2024 · 750 ml

STILL

Tasting notes

Appearance: Intense ruby red with light violet hues. Nose: Red berries, cherry, wild herbs, plum skin, light floral and vanilla notes. Palate: Dry and structured, with red and dark fruit, fresh acidity and firm tannins. Finish: Clean, medium-plus, with mineral and herbal notes.

About the wine

Organic Montepulciano from the hills of Vasto, where the red varieties grow, is fermented on its skins at a controlled 25°C. Jasci & Marchesani, certified organic since 1978, runs its winery on renewable energy. Despite the name, Montepulciano d'Abruzzo is unrelated to the Tuscan town of Montepulciano.

Winemaking

MATURATION	Approx. 6 months in oak, followed by bottle maturation

Cellar and service

SERVE AT	18 °C
AGEING POTENTIAL	6 years
FOOD PAIRING	· Roast beef, grilled meat, lamb, pork, ragù, tomato-based pasta, salumi, aged cheese · Avoid: Delicate seafood, raw fish, very light dishes, sweet desserts

Say it: Jasci & Marchesani: YAH-shee eh mar-keh-ZAH-nee; Montepulciano: mon-teh-pool-CHAH-no