

WINERY PRESENTATION



ITALY →



Abruzzi →



Vasto →

One of the rising stars for Montepulciano di Abruzzo, Donatello Jasci strives to make the purest wines from his vineyards. The Jasci family runs their winery from three generations. Since 1975 Jasci started to experiment both organic and biodynamic vine growing and winemaking as Donatello's mother was allergic to pesticides.

In 1980 Jasci wines have been certified **organic** by the Soil and Health Association, which guarantees the organic production of their grapes in the Colli in Vasto and the Masseria Martina in Pollutri, as well as all the winemaking processes and is one of the very few wineries in the world to hold organic certification in every country of the world (including the very hard to get Bio Suisse certification).

The vineyards are cared for daily in order to identify preventive measures needed in each of the winemaking phases, which preserves the genuineness of the fruits of that delicate balance between technology and tradition that is Jasci.



Montepulciano vineyards



Donatello Jasci family



THE SOIL, is red clay on steep hills. The land has been organic since the mid 70's with a lot of experiment in biodynamic. "While I really love the concept behind having biodynamic wines the size of our vineyards compared with the other cultivars on our lands such as olive trees and others makes it practically impossible for us to be a true biodynamic producer. We elected to step down to being an organic producer even though we are in fact biodynamic every second year when we are able to build enough preparation and manure to cure in such way the vines."

The vineyards extensions are 45 Ha (over 95 acres) for a total production of about 300,000 bottles. The varieties planted are Trebbiano Abruzzese, Pecorino, Montepulciano di Abruzzo. Jasci takes particular pride in working the specific indigenous varieties that are on their lands. Trebbiano as a variety is a big family of more than 17 different types from the French Ugni Blanc to the Garganega. In Abruzzo a lot of trebbiano giallo has been planted over the years (known also as bombino di Puglia) and is used since it is easier to work than the true trebbiano abruzzese (closer to a Fiano genetically speaking in fact Romans called Fiano "trebulanum"). Jasci uses just Trebbiano Abruzzese a wine with much stronger structure than the trebbiano giallo.



Pecorino and Montepulciano di Abruzzo grapes

Also Jasci has always grown the Pecorino grape. This is a typical grape of the Apennine mountains that fortunately enjoys a renaissance by many wineries. Truth is though very few were growing pecorino 10 years ago, but Donatello Jasci ones are among the oldest planted and of course organically grown since 1976. But where the winery shines is with their Montepulciano di Abruzzo vine growing. A variety that they keep in their purest form. Where many other producers blend their Montepulciano with a little Sangiovese. Reduced yields and good vineyards provide one of the most interesting grapes Italian varieties with deep red color given to the high antocyanins an important factor since they color help to "fix" and glue the tannins in a wine.

THE WINES: Two whites are made: Trebbiano di Abruzzo and Pecorino. Reds are a variation of the powerful Montepulciano wine, with a rosé Cerasuolo, a basic Montepulciano and a selection called Poema. Good practices in the vineyards are followed by intense care in the cellar: whites are picked early in the day and from the moment the bunches are selected and cut to the arrival to the cellar less than 30 minutes goes by in order to avoid to spoil the grapes by the intense heat of the day. The same is true for the reds, that are also harvested and brought to the cellar immediately.





Donatello and Piera Jasci

All whites privilege stainless steel fermentation and are kept on fine lees. Reds get their alcoholic fermentation done in stainless steel as well. Malolactic is carried either in stainless steel and or concrete for the Montepulciano or in wood for the Poema selection. Cerasuolo is instead made by a quick (5 hours) rest of the montepulciano di abruzzo mass on its own skins steel. Filtration in all the wine is minimal and done mostly by gravity. Sulfites are used to a minimum (one tenth of allowed levels for organic wines at bottling).

White Wines

Trebbiano di Abruzzo: This wine is made with trebbiano di abruzzo grapes different from many other producers who use trebbiano giallo. Fermentation takes place in stainless steel tanks at a controlled temperature. Once completed it is immediately bottled. It has good acidity and saltiness.

L'Atteso Pecorino: Pecorino is an indigenous variety of the area and grows at high altitudes maturing early. The name Pecorino (meaning "after shepherd") is probably due at the fact that the shepherds use the maturation of this grape to know when fall was coming – hence time to bring the sheep's down from the mountains. Characterized with high acidity and a distinctive flavor profile.

Tasting profile: Elegant and delicate with hints of mature, yellow fruit, Spanish Broom flowers and vanilla. Pleasant with good body, saltiness and freshness, with final notes of white-pulp fruit and almonds.

Tasting profile: Lively in color, with elegant and delicate hints of mature yellow fruits. Pleasant with good body, saltiness and freshness, with final notes of white-pulp fruit and almonds.

Red Wines

Cerasuolo di Montepulciano di Abruzzo: This wine is made by leaving montepulciano grapes for 5 hours on skins and then immediately rackd. That is enough to get this wine color and flavor profile. More than a rosé is a pale red and needs not to be chilled much (50F min) or the tannins will kill the flavor profile.

Montepulciano di Abruzzo: The entry level of Montepulciano for Jasci and a great expression of the grape variety. 6 months of oak in third use tonneaux and concrete give this authentic flavor and color profile. A benchmark for the other producers.

Poema Montepulciano di Abruzzo Selezione: From the oldest vines at higher elevation there is this selection of montepulciano that is kept in French oak (tonneaux) and casks for a minimum of 18 months and an additional 12 months in the bottle.

Manes: Selected grapes of Montepulciano get harvested at the end of October and dried in small cases until the targeted parameters are reached; after that they are manually pressed and mass is left on skins for 15 days. Wine is then aged in casks for 2 years before being bottled for further fining.

Tasting profile: Cherry red with violet-red highlights. Fruity aroma with hints of cherry and strawberry, with a fresh and fruity taste, good body and an aftertaste of bitter almond.

Tasting profile: Ruby red, with hints of mature red fruits, jams and slight notes of cinnamon and vanilla. Balanced and harmonious with a touch of pleasant tannins.

Tasting profile: Intense red; strong and full of personality. Full evolution of fruity and floral perfumes of wild forest fruits, vanilla, licorice and cinnamon. Full-bodied sensations of fruit and woody tones; persistent aromatic length.

Tasting profile: dark color with an intense cinnamon and cherry aroma. Velvety and round in the mouth with licorice cinnamon and ripe red fruits on well-rounded smooth tannins.