

JASCI & MARCHESANI  
S  
BIOLOGICO

ENG





## **ORGANIC BEFORE ORGANIC**

It is not just a wordplay, but the undeniable truth which branded the history of a winery, of a stubborn family and of a suitable land. Jasci & Marchesani have embodied a lifestyle linked to wellbeing, the culture of the land and the importance of social relationships.



*“ My father produced such a good wine that, while milking, I imagined to go door-to-door and offer it like I did with milk. ”*

SEBASTIANO JASCI

## The Family

While the forefathers of the two branches of the family were traditionally wine producers, j&m have chosen to convert the profession of farmers and market gardeners into that of winemakers. no choice has ever been more far-sighted and successful. The strong family bonds, and the division of tasks and responsibilities can be clearly experienced in a superior quality wine.



SEBASTIANO JASCI WAS CALLED “LU LATTÀRE” (THE MILKMAN) BECAUSE HE WAS A COW BREEDER WHO DELIVERED MILK TO THE LUNCH TABLES OF THE PEOPLE OF VASTO EVERY DAY.

ACTUALLY, THE WHOLE FAMILY WAS PRACTISING FARMING, DEDICATING THEMSELVES TO TABLE GRAPES AND FRUIT TREES.

THIS HAS BEEN TRUE UNTIL SEBASTIANO HAD THE DEFINITIVE ENLIGHTENMENT: MINDFUL OF THEIR ANCESTRAL TRADITION, HE REALIZED THAT THEIR FUTURE WOULD BE WINE.

CURRENTLY, MOTHER MARCHESANI AND FATHER JASCI STILL HAVE THEIR EYES ON THE WINERY, WHILE NICOLA TOOK THE LEAD OF THE COMPANY. HIS WIFE, FEDERICA, TAKES CARE OF THE TECHNICAL ASPECTS OF THE WINE PRODUCTION, WHILE HIS SISTER-IN-LAW, TERESA, HANDLES THE ADMINISTRATION OF THE WINERY.





*“The difficulties of organic farming can be best understood in bad years because one has to figure something out to bring home the harvest.”*

NICOLA JASCI

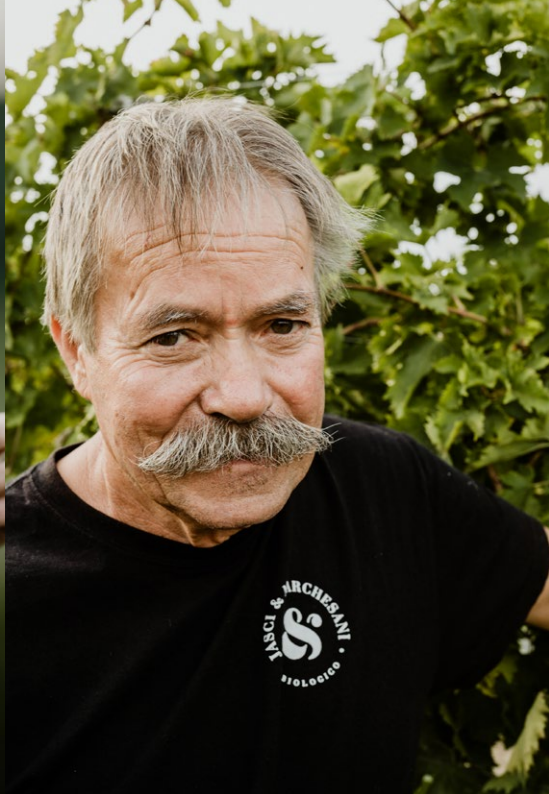
## The Company

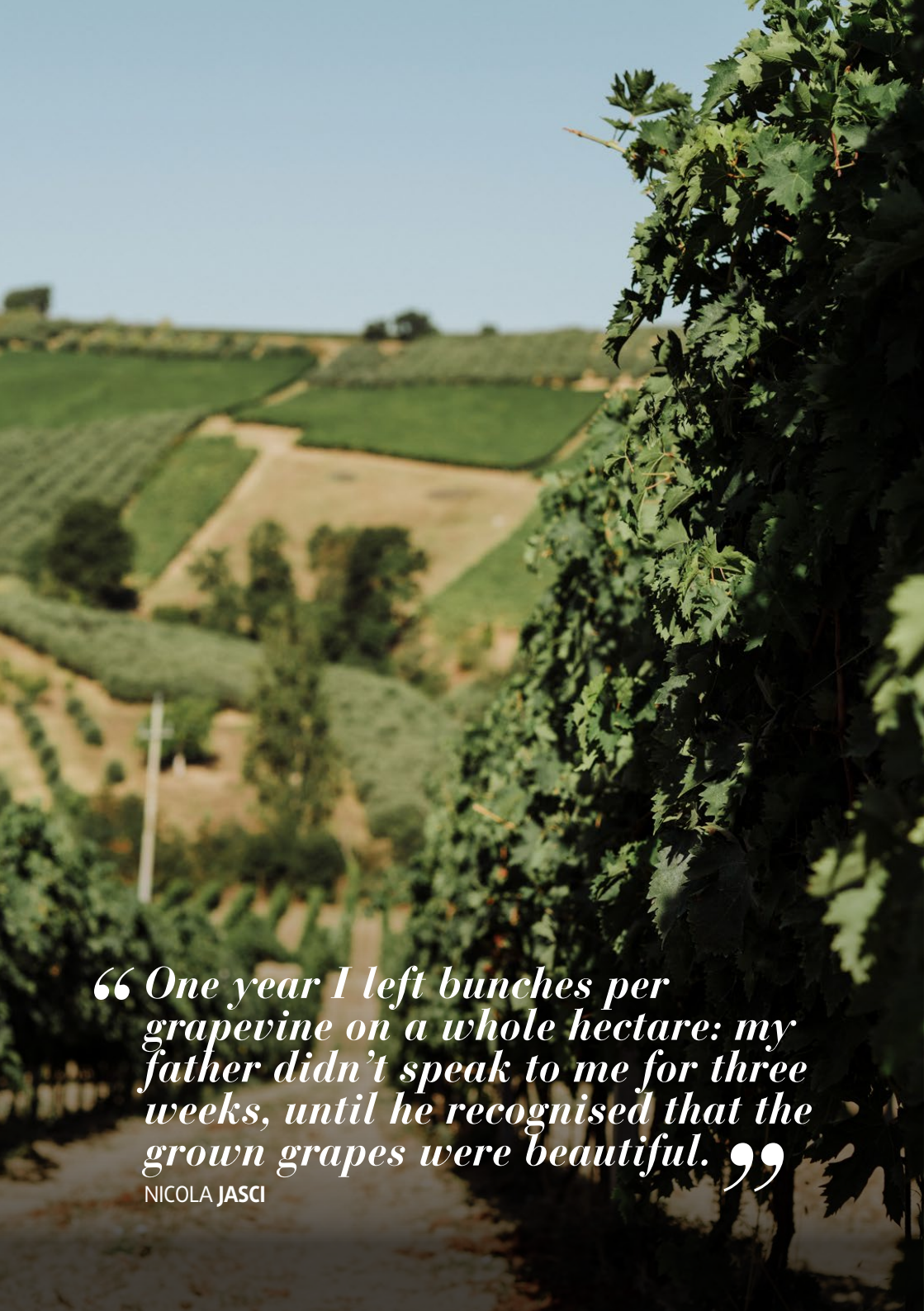
Determination and persistence are our only secrets. We are sure that the philosophy of organic farming is still unexpressed in comparison to its potential. Fifty years ago, this choice seemed to be suitable for alchemists or carbonarians (i.e., associates to the secret society “carboneria”), but today many people recognise that we have been the pioneers of organic farming. We had the ability to exploit the particular microclimate of vasto, which is situated between sea and mountains.



J&M DEDICATED THEMSELVES TO ORGANIC WINE PRODUCTION AS EARLY AS 1960. THEY WERE AHEAD OF THE VERY IDEA OF SUSTAINABLE TREATMENT, AND IN 1978 THEY RECEIVED THE OFFICIAL CERTIFICATION FOR THEIR ORGANIC PRODUCTIONS. THEY WERE AMONG THE FIRST ITALIAN COMPANIES TO REACH SUCH ACHIEVEMENT. CURRENTLY, THE COMPANY'S VINEYARD EXTENDS OVER 33 HECTARES OWNED BY OUR FAMILY AND 7 MORE HECTARES IN SHARECROPPING. OUR VINEYARDS ARE SET UP WITH ROW PLANTS, THE OLDEST OF WHICH DATES BACK TO 1953. OUR PLANTS ALLOW US TO CULTIVATE ALL THE GRAPES INDEPENDENTLY AND THEN VINIFY THEM IN THE WINERY, WHICH OPERATES WITH RENEWABLE ENERGY.

EACH VINEYARD PRODUCES A DIFFERENT TYPE OF GRAPE. GRAPE CULTIVATED IN THE SINELLO VALLEY ARE USED FOR SALINE AND SAVOURY WHITE WINES, WHILE THE CLAY SOIL OF THE HILLS OF THE MID-VASTO AREA PRODUCES THE UNIQUE AND SOUGHT-AFTER MONTEPULCIANO JANÙ. THE SECRET OF THE PRODUCTION OF THIS WINE IS THE EXPOSURE AND THE TEMPERATURE RANGE OF THE VASTO HILLS.





*“One year I left bunches per grapevine on a whole hectare: my father didn't speak to me for three weeks, until he recognised that the grown grapes were beautiful.”*

NICOLA JASCI

## The Environment

We don't consider organic farming a trend or a way of market positioning, rather as a mindset that gave us the chance to relate to the land with a completely natural approach. We cannot imagine our DNA being alien to a process that continuously leads us to look up to the future, to innovation and to the progressive decrease of our carbon footprint.



THE MINDSET WHICH IS CALLED 'ECO-FRIENDLY' AND 'SUSTAINABLE' HAS BEEN THE GUARANTEE OF AN INCREASING 'AFFECTIVE' RELATIONSHIP WITH THE ENVIRONMENT AND THE FRUITS WE OBTAIN FROM IT. THE MACHINE SET HAS BEEN RENEWED WITH THE GOAL OF LOW-POWER CONSUMPTION AND WORKER COMFORT IN MIND. THE NEW ELECTROSTATIC ATTRACTION SPRAYING SYSTEMS AVOID RELEASE INTO THE ENVIRONMENT AND REDUCE THE USE OF PHYTOSANITARY PRODUCTS BY 40%. GPS WEATHER STATIONS HAVE BEEN INSTALLED IN THE VINEYARDS TO PLAN THE MANAGEMENT OF PREVENTIVE TREATMENTS. FOR SUCH TREATMENTS, WE USE EXCLUSIVELY SULPHUR AND COPPER. OUR WINERY HAS BEEN WORKING WITH PHOTOVOLTAIC AND WIND ENERGY FOR YEARS, BUT TODAY WE HAVE MANAGED TO PRODUCE LIGHTER GLASS BOTTLES TO MINIMISE ENVIRONMENTAL IMPACT. BESIDES, WE USE CERTIFIED RECYCLED PAPER FOR LABELS.







*“Jasci & Marchesani developed a unique awareness and expertise in interpreting organic farming as an unbreakable bond between human beings and the environment.”*

VITTORIO FESTA

## The Products

Our winemaker likes to say that “we don’t limit ourselves to science, but we don’t do witchcraft either”. He says this because there is always room for growth in organic production, but humility and courage throughout the entire production process are essential elements. Wine comes from the choices made in the vineyard, first and foremost. Reducing, uprooting, moving and repositioning are vital actions to give a unique and recognisable identity to the bottle which arrives in the cellar.



OUR LONG EXPERIENCE, OUR LOVE FOR THE LAND AND FOR OUR WORK HAVE BEEN COMBINED WITH COURAGEOUS CHOICES. WE HAVE INCREASINGLY REDUCED THE YIELD PER HECTARE, UNTIL WE REACH 1/3 OF TRADITIONAL PRODUCTION. WE REDUCED THE NUMBER OF TREATMENTS ON THE EARLY GRAPES TO ONLY 4 MONTHS OF DEFENCE. THE VINEYARD IS STRENGTHENED BY RE-ESTABLISHING A HEALTHY BALANCE BETWEEN ACIDITY AND SUGARS.

THE RESULT IS THERE FOR ALL TO SEE. MONTEPULCIANO JANÙ IS A UNIQUE WINE WHICH GOES BEYOND THE USUAL STANDARD. IT IS THE FLAG-BEARER OF QUALITY AT 360°, ON THE OLFATORY, TASTE AND HEALTH LEVELS. TOGETHER WITH THE NERUBÈ LINE, IT IS THE EXPRESSION OF AN ABSOLUTELY MODERN INTERPRETATION OF ORGANIC WINE, WHICH IS ALSO EXPRESSED IN WHITE WINE SUCH AS PECORINO, RIESLING, TRAMINER AND THE TRADITIONAL TREBBIANO D’ABRUZZO.





**our  
WINES**



## Janù

MONTEPULCIANO D'ABRUZZO ORGANIC - DOC

**Production area:** Monteodorisio

**Facing:** south-east

**Altitude:** 250 m a.s.l.

**Type:** DOC

**Vineyard:** 100% Montepulciano

**Alcohol content:** 15,5% Vol.

**Average production per hectare:** 60 quintals

**Refining:** double barrique 8+8 (8 months in + 8 months in new barrique)

**Growing system:** high-trained with spurred cordon

**Harvesting:** hand made in cases late october

**Vinification:** on-the-skins maceration for at least 25 days with 4 délestage

**Colour:** intense ruby red

**Bouquet:** fruity and spicy

**Taste:** round, full-bodies, mouthfilling

**Match with:** meat roasts

**Serve at:** 18-20°C

**Bottle life:** 15 years after being put on the market



## Rudhir

MONTEPULCIANO D'ABRUZZO ORGANIC - DOC

**Production area:** Vasto

**Facing:** south-east

**Height:** 190 m a.s.l.

**Type:** DOC

**Vineyard:** 100% Montepulciano

**Alcohol content:** 14,5% vol.

**Average production per hectare:** 80 quintals  
**Refining:** 18 months in oak barrel and barrique +  
2 years in bottle

**Growing system:** rows with spurred cordon

**Harvesting:** hand-made in cases

**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 garnet highlights

**Bouquet:** typical, fruity, spicy

**Taste:** full-bodied with scent of fruit preserved  
in alcohol and chocolate

**Match with:** typical products, meat roasts  
and mature cheeses

**Serve at:** 18-20°C

**Bottle life:** 10 years after being put on the market.

In a suitable environment, up to 15 years



## Nerubè

MONTEPULCIANO D'ABRUZZO ORGANIC - DOC

**Production area:** Monteodorisio

**Facing:** south-east

**Height:** 190 m a.s.l.

**Type:** DOC

**Vineyard:** 100% Montepulciano

**Alcohol content:** 14% vol.

**Average production per hectare:** 100 quintals

**Refining:** 12 months in durmast tonneaux

**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:** deep ruby red

**Bouquet:** typical, fruity, spicy

**Taste:** full-bodied with notes of fruit preserved in alcohol and chocolate

**Match with:** typical products, roast meat and seasoned cheese

**Serve at:** 18-20°C

**Bottle life:** 10 years after sale, 15 years when stored in a suitable environment



menta

Gelsomino

## Nerubè

PECORINO ABRUZZO ORGANIC - DOC SUPERIORE

**Production area:** Montedorisio

**Facing:** north-west

**Height:** 280 m a.s.l.

**Type:** DOC

**Vineyard:** 100% Pecorino

**Alcohol content:** 13,5% Vol.

**Average production per hectare:** 100 quintals

**Refining:** 6 months in steel and following months in bottle

**Growing system:** high-trained with spurred cordon

**Harvesting:** 2nd ten days of september

**Vinification:** off-the-skins at a controlled temperature of 14°C

**Colour:** pale straw yellow, almost golden

**Bouquet:** fruity, earthy

**Taste:** dry, pleasant, and lingering finish

**Match with:** starters and fish-based main courses

**Serve at:** 12°C

**Bottle life:** 5 years after being put on the market



Rosa

Ciliegia

## Nerubè

CERASUOLO D'ABRUZZO ORGANIC - DOC

**Production area:** Montedorisio

**Facing:** south-east

**Height:** 190/200 m a.s.l.

**Type:** DOC

**Vineyard:** 100% Montepulciano

**Alcohol content:** 13,5% vol.

**Average production per hectare:** 100 quintals

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

**Growing system:** rows with spurred cordon

**Harvesting:** hand-made

**Vinification:** with the skins for 12 hours at a controlled temperature of 16 °C

**Colour:** cherry red

**Bouquet:** fruity, vinous, with scent of wood

**Taste:** harmonic and soft

**Serve at:** 12°C

**Bottle life:** 3 years





## Montepulciano d'Abruzzo

ORGANIC - DOC

**Production area:** Vasto / Montedodorisio

**Facing:** south-east / south-west

**Height:** 190 m a.s.l. / 200 m a.s.l.

**Type:** DOC

**Vineyard:** 100% Montepulciano

**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



Mela  
verde

mela  
gialla

## Trebbiano d'Abruzzo

ORGANIC - DOC

**Production area:** Montedodorisio

**Facing:** south-east

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

**Type:** DOC

**Vineyard:** 100% Trebbiano

**Alcohol content:** 12.5% Vol.

**Average production per hectare:** 140 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:** 3 years



Frutti

di Bosco

## Cerasuolo d'Abruzzo

ORGANIC - DOC

**Production area:** Vasto / Montedodorisio

**Facing:** south-east / south-west

**Height:** 190 m a.s.l. / 200 m a.s.l.

**Type:** DOC

**Vineyard:** 100% Montepulciano

**Alcohol content:** 12.5% Vol.

**Average production per hectare:** 120 quintals

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

**Growing system:** rows with spurred cordon

**Harvesting:** hand-made

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

**Colour:** cherry red bouquet: fruity, vinous,  
with autumn breezes

**Taste:** harmonic and soft

**Match with:** starters, main courses, fish,  
cheeses, delicate roasts

**Serve at:** 12°C

**Bottle life:** 3 year





## Traminer Terre di Chieti

ORGANIC - IGT

**Production area:** Vasto loc. Codalfa

**Facing:** north-east

**Height:** 150 m s.l.m.

**Type:** IGT

**Vineyard:** 100% Traminer

**Alcohol content:** 12,5% vol.

**Average production per hectare:** 60 quintals  
**Refining:** 3 months in inox tank and after the bottles

**Growing system:** rows with spurred cordon

**Harvesting:** hand-made

**Vinification:** off-the-skins at controlled temperature of 14°C

**Colour:** pale straw yellow

**Bouquet:** typical, flowery fruity

**Taste:** dry and soft

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

**Serve at:** 8-10°C

**Bottle life:** 4 years after being put on the market



## Riesling Histonium

ORGANIC - IGT

**Production area:** Montedorisio / Casalbordino

**Facing:** south-east / north-east

**Height:** 150 m s.l.m. / 30 m s.l.m.

**Type:** IGT

**Vineyard:** 100% Riesling

**Alcohol content:** 12,5% vol.

**Average production per hectare:** 80 quintals  
**Refining:** 3 months in inox tank and after the bottles

**Growing system:** rows with spurred cordon

**Harvesting:** hand-made

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

**Colour:** pale straw yellow

**Bouquet:** typical, flowery fruity

**Taste:** dry and soft

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

**Serve at:** 8-10°C

**Bottle life:** 10 years after being put on the market



## Pecorino Terre di Chieti

ORGANIC - IGT

**Production area:** Montedodorisio

**Facing:** north-west

**Height:** 280 a.s.l.

**Type:** IGT

**Vineyard:** 100% Pecorino

**Alcohol content:** 12,5% vol.

**Average production per hectare:** 160 quintals

**Refining:** 6 months in inox tank and after the bottles

**Growing system:** rows with spurred cordon

**Harvesting:** 2nd decade of September

**Vinification:** off-the-skins at controlled temperature of 12°C

**Colour:** straw yellow

**Bouquet:** fruity, earthy

**Taste:** dry, pleasant with a long aroma-gustatory persistence

**Match with:** fish-based starters and first courses

**Serve at:** 12°C

**Bottle life:** 5 years after being put on the market



## Chardonnay Histonium

ORGANIC - IGT

**Production area:** Vasto-Casalbordino

**Facing:** south-east

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

**Type:** IGT

**Alcohol content:** 12,5% vol.

**Average production per hectare:** 100 quintals

**Refining:** 3 months in inox tank and bottle

**Growing system:** rows with spurred cordon

**Harvesting:** hand-made

**Vinification:** off-the-skins at controlled temperature of 12-16°C

**Colour:** straw yellow

**Bouquet:** typical vinous, flowery fruity

**Taste:** mellow and soft

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

**Serve at:** 8°C

**Bottle life:** 4 years after being put on the market



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