

Jacine Red wine

Variety: Pinot Noir

Year: 2013

Production: 1000 bottles

Price: 120 Euro for a 6 bottle case



Jacine is an estate at the foot of Mt Bulgheria. It is 600m above sea level and has 6 hectares of woodland and 7,000 sqm of Pinot Noir vineyards, the oldest is 12 years old, but having been abandoned for 5 years, 2009 was its first harvest. In ancient dialect Jacine meant “gravel”; the soil is in fact stony, loose, limy and dry. It is probably the Southernmost Pinot Noir of Europe.

Biodynamic and organic principles are followed. Everything is done by hand or by foot...

Harvest is done when the grapes are still not completely ripe at the beginning of September when sugar content reaches 20 degrees Babol leading to 12-12.5° of alcohol. This is to preserve the flavours and obtain the light garnet colour. Only the best grapes are selected for this wine.

Sulfites are added for preservation in the measure of 2-3 gr per 100 litres.

Tasting notes:

Colour: light garnet tending to violet

Nose: loads of red crisp fruit (raspberry, strawberry, sour red cherry); spices, white flowers; very intense and persistent

Mouth: soft and rather warm; great enveloping body; round and soft tannins; exploding red fruit flavours (raspberry, sour red cherry, strawberry); flowers (hawthorn and elderflower), spice and tobacco; long

An elegant and fine wine, you realise too quickly how small the bottle is, perfect on spicy meat dishes and bouillabaisse.