

# JASCI

**Year Founded:** 1960s

**Region:** Abruzzo, Italy

**Winemaker/Owner:**  
Donatello Jasci

**Fun Fact:** The entire Cantina Jasci was green designed and built following the rules of bioconstruction, respecting the environment as much as possible: we harvest about 70% of the energy that we need from the sun.

**-Certified Organic-**



Located on the hills that rise 250 meters above sea level from the Adriatic Sea just above the seaside resort town of Vasto in Abruzzo, the Jasci family has been growing grapes and producing wine for three generations. In the early 1960s, Pasquale and Maria turned the focus of their farm to growing grapes and to producing estate wines. In 1980, their son Giuseppe made the prescient choice to convert the farm to organic, becoming **one of the first ten wineries in all of Italy to be certified.** The family wasn't on the cutting edge,

rather Giuseppe's wife Irma had been suffering from health problems that doctors couldn't solve. As the farm was converted to organic, her health problems resolved. Forty years later, Cantine Jasci continues to be a leader in the production of organic wines. Today led by grandson Donatello Jasci and his wife Piera, the family is the second largest single grower in all of the region. Donatello, raised among the vines, is not only owner but also winemaker, spending most of his days in the cellar directly overseeing production. They produce authentic, pure wines exclusively from their own production of mostly indigenous varieties in vessels ranging from stainless steel to concrete to oak barrels eschewing the use of selected yeasts.

The Vastese area is historically one of Abruzzo's most suited provinces for viticulture. The majority of the local wine production is concentrated in this territory that is in the southern border of the region. The vines that breathe here give strong, feisty and firm fruits that know how to take the credit they are entitled to without any help. When you manage to control their exuberance, the grapes of Histonium (the old name of Vasto) are transformed into elegant and noble wines, presenting vivid but soft tannins and a delicate and sea scented salinity reminiscent of the Adriatic breeze. The Jasci family has been living in Histonium for generations, producing great quality wines combining the natural process with the experience gained over a decade of work. The wines are typical of the region, bonded to the land and to the grape variety of origin.



## Trebbiano 2024

Soft pressing of the grapes and temperature-controlled fermentation of must. Pleasant with good body, saltiness, and freshness, with final notes of white-pulp fruit and bitter almonds.

Best with the following Abruzzese cuisine: stuffed calamari, lumaconi pasta with fresh tomatoes, mixed Adriatic seafood grill.