



# FOSSO CANCELLI

Trebbiano D'abruzzo DOP  
2019



The 2019 wine season presented an atypical trend. An exceptionally mild winter and a very humid spring that gave way to a summer with temperatures that were not excessively hot but with an almost total absence of rain. The cultivation operations on Trebbiano were the classic ones with interventions of topping the shoots, defoliation around the bunches and working the soil to limit weeds.

The vineyards underwent a slight water stress towards the end of June, but this was less relevant in the historic Trebbiano plants trained in the Abruzzo pergola.

The grapes destined for the production of the "Fosso Cancelli Trebbiano" 2019 were harvested by hand and transported to the cellar in small boxes during the first days of September.

The harvest of the grapes was carried out "to scale" with a slight advance on the ripening times in order to preserve satisfactory values of pH and acidity.

After the first pressing-destemming process, the must obtained was transferred into terracotta amphorae, Slavonian oak barrels and small steel vats to carry out the alcoholic fermentation spontaneously and, when the wine is obtained, the aging on its lees for about one year.

The wine was then bottled to continue aging in the bottle.

We produce about 4,000 bottles numbered on the label.

*Alcohol Content 12,5 %*

**Denomination:** Trebbiano d'Abruzzo DOP

**Production area:** Loreto Aprutino (PE)

**Grape Variety:** Trebbiano abruzzese 100%

**Soil:** Clayey / Calcareous

**Altitude:** 250 mt

**Cultivation method:** Integrated farming

**Training Method:** Abruzzo Pergola

**Year of implantation:** 1964

**Production per hectare:** 120 q.li/ha

**Harvest time:** "scalar" harvest from the first days of September

**Vinification method:** spontaneous fermentation in large Slavonian oak barrels, terracotta amphorae and small steel vats without temperature control

**Service temperature:** 14/16°C