



Denomination: Pecorino Colline Pescaresi IGP

Production area: Loreto Aprutino /
Pianella (PE)

Grape Variety: Pecorino 100%

Soil: Clayey / Calcareous

Altitude: 250 mt

Cultivation method: Integrated farming

Training Method: Abruzzo Pergola/Guyot

Year of implantation: 2000/2011

Production per hectare: 120 q.li/ha

Harvest time: August

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

Service temperature: 10-12°C

AWARDS

James Suckling: Dried apple, chamomile, salted almonds and dried herbs on the nose. It's full-bodied with bright acidity. Concentrated with salty mineral and herbal dimensions. Rich, yet fresh. Drink now. 92 pts

FOSSO CANCELLI

Colline Pescaresi IGP Pecorino
2018



The 2018 wine season had a problematic climate trend in which the spring rains made it difficult to manage the vineyard in the early stages of the production cycle.

The vineyard plots cultivated with Pecorino, both in the Abruzzo pergola system and Guyot, initially had to face low temperatures, not very favorable for the development of young shoots, followed by the rising temperature rises during the summer months with widespread rains.

Due to this climatic trend we have had a lot of attention in the cultivation operations in order to contain the excessive vegetative growth for the benefit of a better phytosanitary state of the grapes.

The airing of the bunch through manual defoliation was crucial to safeguarding the health of the bunches, especially in the days preceding the ripening phase of the grapes. The acidity of the grapes and the pH were at optimal levels up to the days of harvest.

The grapes were harvested by hand and transported to the cellar in small boxes in the early hours of the morning to prevent the August sun from overheating them. During the spontaneous fermentation that took place inside wooden, amphora and steel barrels, the must was continuously stirred and aired following the slow metamorphosis into wine day after day.

At the end of fermentation, the wine was aged on its own lees, and after about a year it was bottled without filtration to continue the evolution in the bottle.

"Fosso Cancelli Pecorino" 2018 has an intense yellow color, delicate floral scents of jasmine, citrus and ginger. The taste is fresh, savory and persistent with a unique character of its kind. We produce around 2,300 bottles.

Alcoholic degree: 13% vol.