



# FOSSO CANCELLI

Montepulciano d'Abruzzo DOP  
2019



The 2019 vintage was a very atypical year. An exceptionally mild winter was followed by a very humid spring, subsequently we had not an excessively hot summer but almost with a total lack of rain. Such difficult season magnified the vegetal attitude of the Montepulciano. The old pergola system vineyard, thanks to its deep roots, managed to produce a maturation rich in sugars, extracts and polyphenols. Agricultural measures were taken to try and spare the grapes from direct sunlight to avoid excessive losses of water, damages to the phenolic properties and a fall of the acidic structure. Although an early harvest, the grapes were lightly over-matured. The integrity of the vegetal structures of the fruit allowed a soft mechanical maceration. The body, structure and most of all the total balance were all favourable to a long maceration, resulting in an excellent ageing in bottle. The wine "Fosso Cancelli Montepulciano d'Abruzzo DOP 2019" presents itself potent and of character, but still well-balanced. Intense red with light hints of ruby red, aromas of black cherry, resin, hints of liquorice and jam. Approximately 6.000 label-numbered bottles have been produced.

*Alcoholic content: 14% vol.*

**Denomination:** Montepulciano d'Abruzzo DOP

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

**Grape Variety:** Montepulciano nero 100%

**Soil:** Clayey / Calcareous

**Altitude:** 250 mt

**Cultivation method:** Integrated farming

**Training Method:** Abruzzo Pergola

**Year of implantation:** 1960-1970

**Production per hectare:** 110q.li/ha

**Harvest time:** first week of October

**Vinification method:** Spontaneous fermentation in small cement containers without temperature control.

**Service temperature:** 18°C