



Denomination: Pecorino Colline Pescaresi IGP
Production Area: Loreto Aprutino and Pianella
Grape Variety: Pecorino 100%
Soil: Clay/Calcareous
Altitude: 250 mt
Cultivation method: Integrated Agriculture
Training method: Pergola abruzzese and Cordon Guyot
Year of Implantation: 2000 and 2011
Production per hectare: 110 q/ha
Harvest time: progressive from mid-August
Vinification: spontaneous fermentation in big Slavonian oak barrels, terracotta amphorae without control of temperature
Service temperature: 14/16°C

FOSSO CANCELLI

Colline Pescaresi IGP Pecorino
2021



The vintage 2021 has been very atypical, almost extreme. Our vines will to vegetate and produce has been put to the test. An unusually mild winter and five months of summer drought have strongly influenced, but not worn out, our plants. Thanks to their deep and old roots they admirably adapted by mitigating the initial vegetative lushness with a slower growth.

Surely, they have been strategically helped also by the tough and strong clay that strongly and jealously kept the scarce availability of water, by men who tried to avoid any possible loss of humidity in the deep underground layers and by the location of the Pianella vineyard which rolls down a hill nearby a little lake.

Grapes have been protected as much as possible from the direct strong sun radiation using the leaves covering of the pergola system of growing. Therefore, the grapes ripeness has evolved regularly and progressively thanks also to the night temperature excursion and to the sporadic but long-awaited showers that restored balance for plants and men.

Pecorino grapes have been harvested during the first morning hours in small cases and immediately destemmed and pressed. The must has been left resting for one day and then the "pied de cuve" - obtained one week before the harvest with wild yeasts - has been inoculated to ignite the fermentation in terracotta amphoras and Slavonia oak barrel. In the same containers the wine ages on lees for six months until it is carefully blend; then it is bottled to let it evolve on the bottle.

Fosso Cancelli Pecorino 2021 is a structured, variegated and intriguing wine with its golden hues and its mediterranean flowers and herbs scents.

Alcoholic content: 13% vol.