



FOSSO CANCELLI

Trebbiano d'Abruzzo DOP
2021



The vintage 2021 has been very atypical, almost extreme. Our vine's 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 by the tough and strong clay that strongly and jealously kept the scarce availability of water, but also by men who tried to avoid any possible loss of humidity in the deep underground layers.

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.

Trebbiano 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.

Golden hues, fresh and the right amount of sapidity. The Fosso Cancelli Trebbiano D'Abruzzo 2021 is a wine with a character and a personality of its own, with organoleptic and sophisticated notes but never in an excessive way, broadly composed and confident.

Alcohol Content 12,5 %

Denomination: Trebbiano d'Abruzzo DOP

Production Area: Loreto Aprutino

Grape Variety: Trebbiano Abruzzese 100%

Soil: Clay/Calcareous

Altitude: 250 mt

Cultivation method: Integrated farming

Training method: Pergola abruzzese

Year of Implantation: 1974

Production per hectare: 110 ql/ha

Harvest time: progressive from the beginning of September

Vinification: spontaneous fermentation in big Slavonian oak barrels, terracotta amphorae of 8/15 hl without control of temperature

Service temperature: 14/16°C