



Denomination: Cerasuolo d'Abruzzo DOP
Production area: Loreto Aprutino
Grape Variety: Montepulciano 100%
Soil: Clayey / Calcareous
Altitude: 250 m
Cultivation method: Integrated farming
Training Method: Abruzzo Pergola
Year of implantation: 1985
Production per hectare: 120 q.li/ha
Harvest time: September/October
Vinification method: bleeding from concrete vessels in amphora and spontaneous fermentation in amphora without temperature control
Service temperature: 10°C

CIAVOLICH
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FOSSO CANCELLI

Cerasuolo d'Abruzzo DOP 2020



2020 was a singular year in every sense. A pandemic that no one expected, an exceptional harvest that we all wanted. Winter, as it often happens in recent years, was mild and dry, especially in March, so much so that the vines sprouted early in the first days of April.

Spring was characterized by an atypical climatic trend with numerous "tail blows" of the winter that seemed to have forgotten its right moment with decisive reflections on the vegetative luxuriance of the vine plants.

The cultivation operations on Montepulciano were the classic ones with interventions of topping the shoots, defoliation around the bunches and working the soil to limit weeds.

Summer, unlike Spring, arrived punctually and vigorously with numerous clear days and few rainy events, with temperatures that were never particularly high.

Fortunately, this trend continued until the end of the harvest. The Montepulciano grapes destined to the production of "Fosso Cancelli Cerasuolo" reached ripeness around mid-October with decidedly favorable acidity and pH values for this type of wine.

The chosen grapes come from the oldest vineyards of the company raised in the Abruzzo pergola, the harvest was done by hand and transported to the cellar through small boxes.

After the first crushing-destemming process, the skins remained in contact for about 24 hours inside small concrete wine vessels.

At the incipient start of the spontaneous alcoholic fermentation, a fraction of must was taken from the bottom of the wine vessel, through a classic "bleeding" operation, which was subsequently transferred to terracotta amphorae where it continued to carry out spontaneous fermentation without temperature control. The refinement continued on the noble lees in amphora until bottling in the first days of the following Spring.

The wine has an intense pink color, with very marked fruity sensory notes reminiscent of strawberry, cherry, red fruit jam. On the palate the notes of freshness and flavor typical of cherry tomatoes stand out, with a pleasant, soft and round taste final. We produce about 1,300 bottles, numbered on the label.

Alcoholic degree: 12,5%