



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

# FOSSO CANCELLI

Cerasuolo d'Abruzzo DOP  
2021



2021, lacking in rains, turned out to be a year that was vivid in colors. A mild winter and five months of absence of rain, during the spring and summer time, did not compromise the freshness of the fruit of our pergolas which now have deep roots that bring hydration even in the most extreme circumstances.

The season was certainly not particularly lush, the vines grew in small steps and an unsuspected calm accompanied us until the harvest.

The harvest took place in early October. The grapes were pressed and left to ferment in the old concrete vats. Then it was the turn of the "salasso" in amphora, with the inoculation of indigenous yeasts, where the tumultuous fermentation continued. Finally, the wait until April.

This year the Cerasuolo is clear, raspberry red, it still carries with it the scents of pomeace and rose hips and, more deeply, its indisputable wild character. Fresh and savory, the past torrid season does not seem to have affected anything of his body.

We produce about 4,000 bottles numbered on the label.

*Alcoholic degree: 12,5%*