



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
Production per hectare: 120 ql/ha
Harvest time: progressive from the beginning of September
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
2019



An unusually mild winter and a humid spring made the Pecorino sprout very early in 2019, around the end of March. Following this humid spring the summer came along with dry weather and scarce rains.

April and May have been hard-working months since humidity had been supplying the vital sap to the vines that the strong winter drought left thirsty making the green pruning very long. The scorching days of June tamed the blooming of our pergole that run alongside the small "Sgarrone" lake just like the guyot of Loreto Aprutino.

In the summer peak usually the vineyards take a breath and slow down, but Pecorino isn't keen on long breaks, therefore the grapes had ripened by August, ready for harvest.

During this period there have been very hot days so the harvest started at dawn by handpicking the grapes and setting them in small baskets quickly transferred to the winery as to preserve the early morning's freshness. After the first crushing and pressing the must obtained is transferred in terracotta amphorae and Slavonian oak barrels for spontaneous alcoholic fermentation. Then for a year the wine has been fining on its fine lees.

Strong golden yellow, never disappointing the expectations, as if it still perceived the summer's ending heat, the stubble and the smell of the sunburned grapes.

We produce about 3,000 bottles numbered on the label.

Alcoholic degree: 12,5% vol.