



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

AWARDS

93 points for *Forbes*
Red Medal for *Merano Wine Festival*
95 points for *Vino Way Selection 2024*

FOSSO CANCELLI

Cerasuolo d'Abruzzo DOP 2022



After a winter marked by a plentiful late snowfall, the 2022 spring/summer has been poor in rainy days and in the amount of fallen water; therefore, our vineyards exalted their ability in stocking a lot of water and then gradually and generously give it back to the vines.

A September, suddenly and moderately rainy, has allowed a complete and fulfilled maturation of the berries while the phenols and the aromas precursors have chased the sugars without damaging the acid structures. Vines, educated for months to a healthy production restraint, could eventually enjoy favourable conditions in order to fully enrich and concentrate the elements in the fruits. Harvest took place during the end of September and the beginning of October. Grapes have been pressed and put in old concrete vats. Then the turn of the "salasso" inside the terracotta amphoras with the inoculation of the indigenous yeast while the tumultuous fermentation carried on. At last the wait until April.

This Cerasuolo, children of its time, is vividly red and lightly deep with ethereal aromas of ripe fruits. Confident and personal in taste, balanced in freshness and sapid, rich in extracts and body.

We produce about 5,000 bottles numbered on the label.

Alcoholic degree: 13%