



Denomination: Montepulciano d'Abruzzo DOP

Production area: Loreto Aprutino (PE)

Grape Variety: Montepulciano 100%

Soil: Clayey / Calcareous

Altitude: 250 mt

Cultivation method: Integrated farming

Training Method: Abruzzo Pergola

Year of implantation: 1960-1970

Production per hectare: 120, 130 q.li/ha

Harvest time: beginning of October

Vinification method: spontaneous fermentation in small concrete tanks without temperature control.

Service temperature: 18°C

AWARDS

James Suckling: This has aromas of black cherries, blueberries, truffles, orange peel and dried herbs. Medium-bodied with firm, chewy tannins. Very chewy, in fact. Bark notes at the end. Try after 2023. 92 pt

Vinous by Antonio Galloni: 93 pt

Doctor Wine Cernilli: 96 pt

FOSSO CANCELLI

Montepulciano d'Abruzzo DOP 2017



The 2017 wine season passed in perfect antithesis to the previous season, a trend that is now increasingly frequent in viticulture which involves considerable variability in the vegetative development of plants and a heterogeneous organoleptic quality of the grapes and wines.

"Fosso Cancelli Montepulciano" 2017 perfectly reflects this heterogeneity of organoleptic characteristics.

Spring was rather cool and humid, with several rainy events that accompanied the development of the young shoots of Montepulciano, but summer exploded quickly with a sudden entry of torrid heat already from the first days of June, which it lasted for a long time until the Montepulciano harvest.

The hot summer days have greatly limited the vegetative luxuriance of the vine plants and the fungal adversities, but have reduced the water resources available for the plants so as to bring the Montepulciano to a condition of stress such as to anticipate the ripening already in the first days of October.

Such a torrid year made it essential to anticipate the grape harvest of about 15 days in order to maintain a good sugar content and at the same time to preserve the acidity of the grapes.

The vinification involved numerous pumping over operations in order to extract the high content of noble substances, such as color and tannins, possessed by the Montepulciano grapes in above-average quantities.

The wine, therefore, has a high alcohol content and at the same time a good degree of freshness, but above all a structure and a thick body, with dry extract values around 34 gr / lt.

The wine, after a long aging of 3 years in the bottle, has an intense ruby red color, aromas of black cherry, licorice and ethereal hints and balanced tannins accompanied by a pleasant freshness.

We produce about 6,000 bottles numbered on the label.

Alcoholic degree: 14% vol.