



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 and 2011
Production per hectare: 120 ql/ha
Harvest time: progressive from mid-August
Vinification: spontaneous fermentation in big Slavonian oak barrels, terracotta amphorae without control of temperature
Service temperature: 14/16°C

AWARDS

Gold Medal for *Merano Wine Festival*
93 points for *James Suckling*
90 points for *Vino Way Selection 2024*
4 Vines Vitae *AIS Guide 2024*

FOSSO CANCELLI

Colline Pescaresi IGP Pecorino
2020



The vintage 2020 turned up to be a dry season with mild temperatures. Particularly temperate winter days allowed us to anticipate many field activities like dry pruning, binding and soil working.

The vegetative awaking of the Pecorino took place during the first decade of April. Usually, during summer peak, the vineyards slow down the vegetative activity, but Pecorino ripened and was ready to be harvest by mid-August.

Grapes have been harvested and placed inside small baskets at dawn and quickly transferred right after in the cellar in order to preserve the freshness of early morning.

After the first crushing and pressing, the must obtained has been left decanting for a day and when clear alcoholic fermentation was started up to by the addition of "ped de cuve" in terracotta amphoras and in Slavonian oak barrels. Then the wine has been fining on its fine lees for 6 months.

Lastly, through a sartorial operation the wine is blended into one unique element ready to be bottled to continue its evolutive journey in the bottle.

Fosso Cancelli Pecorino 2020 is a complex wine with a powerful and intriguing personality marked by gold yellow nuances and strong notes of a Mediterranean blooming garden organoleptic notes.

Alcoholic content: 12,5% vol.