



FOSSO CANCELLI

Trebbiano d'Abruzzo DOP 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 Trebbiano Abruzzese took place during the second decade of April which was marked by an unusual quiet period that lasted, among some winter recoils, until June when the heatwave undoubtedly prevailed over the summer season. Usually, during summer peak, the vineyards slow down the vegetative activity, but our Trebbiano Abruzzese, thanks to training system of growing called "pergola continua", managed to keep a decent vegetative activity until July. In this moment the vine shoots mellowing marked the beginning of the grapes veraison and of the following ripening.

Like 2019, 2021 and 2022 the 2020 vintage has been a warm harvest. Grapes harvest took place during the first lights of the day and gradually in three different ripening periods and with small baskets. Right after the baskets were quickly transferred 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 "pied 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.

Straw-yellow, fresh, sapid. The Fosso Cancelli Trebbiano d'Abruzzo 2020 is an elegant and sophisticated wine, with soft organoleptic notes and a smooth and melancholic taste.

Alcohol Content 12,5 %

Denomination: Trebbiano d'Abruzzo DOP

Production area: Loreto Aprutino (PE)

Grape Variety: Trebbiano Abruzzese 100%

Soil: Clay / Calcareous

Altitude: 250 mt

Cultivation method: Integrated farming

Training Method: Abruzzo Pergola

Year of implantation: 1964

Production per hectare: 120 q.li/ha

Harvest time: "scalar" harvest from the first days of September

Vinification method: spontaneous fermentation in large Slavonian oak barrels, terracotta amphorae and small steel vats without temperature control

Service temperature: 14/16°C

AWARDS

Best Italian White Wine from Autochthonous Grape

for *Le Guide de L'Espresso*

95 points for *Doctor Wine* by *Cernilli*

Gold Medal for *Merano Wine Festival*

Tre Bicchieri *Gambero Rosso 2024*

92 points for *Vino Way Selection 2024*