



Denomination: Cerasuolo d'Abruzzo DOP
Production Area: Loreto Aprutino
Grape Variety: Montepulciano 100%
Soil: Clay, Calcareous
Altitude: 250 mt
Cultivation method: Integrated Agriculture
Training Method: Pergola Abruzzese
Year of implantation: 1985
Production per hectare: 120 ql/ha
Harvest time: September, October
Service temperature: 10° C

AWARDS

Merano Wine Hunter Festival: 90 - 100 pt

FOSSO CANCELLI

Cerasuolo d'Abruzzo DOP
2017



The experience gained from the vinification of Montepulciano grapes for the production of Fosso Cancelli has encouraged us to experiment with the creation of new products such as Cerasuolo.

in 2017 the particular wine year gave us grapes with extraordinary characteristics.

An excellent sugar degree, over 20 ° Babo, an exceptional color, and a perfect phytosanitary state of the grapes have opened the way to the production of a new Cerasuolo vinified according to the dictates of the Abruzzo wine tradition: the "bleeding" technique.

The Montepulciano grapes were harvested by hand and crushed-destemmed, the must was left in contact with the skins for 24/36 hours in small concrete vessels until the start of the alcoholic fermentation.

Afterwards the bleeding was carried out by taking the fermenting must and transferring it into terracotta amphorae where it carried out the rest of the alcoholic fermentation spontaneously without temperature control. The refinement continued inside the amphorae in contact with the noble lees until a few days before bottling. The result is an intense, bright pink wine, with fruity aromas reminiscent of pomegranate, wild strawberries, blueberries.

A wine of good consistency and perfect balance. About 2000 bottles were produced, numbered on the label.

Alcohol Content 14%