



FOSSO CANCELLI

Cerasuolo d'Abruzzo DOP
2018



After a mild winter with low rainfall, 2018 gave rise to one of the most complex viticultural seasons from an agronomic point of view. Undoubtedly, the vintage required a lot of expertise in the field, from the management of the canopy to that of the soil as well as phytosanitary. An unpredictable climatic trend, alternating between rainy days and short dry periods, characterized the vegetative phase of Montepulciano which required several interventions of topping the shoots, defoliation around the clusters and tillage to limit weeds. The vineyards have not suffered any water stress both for the Montepulciano raised in canopy and for the counter-espalier one. The ripening trend of Montepulciano grapes has been delayed compared to the average of the other vintages. The Montepulciano grapes destined for the production of "Fosso Cancelli Cerasuolo" were harvested on 14 October strictly from the vineyards also destined for the "Fosso Cancelli Montepulciano" harvest. Acidity and pH during maturation maintained satisfactory values, with a total acidity of 6,20 g / l and a pH of 3,30. The grapes were harvested by hand and transported to the cellar through small boxes. After the first pressing-destemming process, the skins remained in contact with the must for 12/24 hours in small cement wine vessels until the spontaneous alcoholic fermentation began. A fraction of fermenting must was then taken from the bottom of the wine vessel, through a classic "bleeding" operation, which was subsequently transferred into terracotta amphorae where it continued to carry out spontaneous fermentation without temperature control. The refinement continued on the noble lees in amphora until bottling in the first days of Spring. The result is a bright wine with an intense rosé, with sugared and fruity sensory notes reminiscent of pomegranate, wild strawberries, blueberries. It has a pleasant soft, round taste, in perfect balance with the typical fresh cherry notes. About 1000 bottles were produced, numbered on the label.

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

James Suckling: This is a pretty Cerasuolo with rose petals, orange rind and lemons. Medium-bodied, zesty and bright with plenty of colorful red fruit.

Drink Now: 91 pt

L'Espresso: I 100 Migliori vini Rosati d'Italia - The 100 Best Italian Rosé Wines

CIAVOLICH
1853

Alcohol Content 13,5 %