



FOSSO CANCELLI

Cerasuolo d'Abruzzo DOP
2019



We have to admit that even the 2019 wine season did not come up with good intentions. A mild winter and a very humid spring that changed abruptly in June leaving space for two months with temperatures that were not excessively hot but with almost total absence of rain. The cultivation operations on Montepulciano were the classic ones with interventions of topping the shoots, defoliation around the bunches and working the soil to limit weeds. The vineyards have suffered a slight water stress towards the end of June, less affected by the vineyards trained in Pergola system. The Montepulciano grapes destined for the production of "Fosso Cancelli Cerasuolo" were harvested in early October strictly from the canopy vineyards also destined for the "Fosso Cancelli Montepulciano" harvest. Acidity and pH during maturation maintained satisfactory values with a total acidity of 6,50 g / l and a pH of 3,20. 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, blueberries and poppy flower. To the palate it has a pleasant crispiness, a light brio in perfect harmony with the notes of freshness typical of cherries while at the end a soft and round taste makes it pleasant to drink. About 2600 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

Wine Enthusiast: 92 pt

Falstaff Trophy Rosé: 92 pt

Touring Club: Golden Star

CIAVOLICH
1853

Alcohol Content 12,5 %