



FOSSO CANCELLI

Montepulciano d'Abruzzo DOP
2007



The Fosso Cancelli was born in 2007 from the strong desire to create a wine of great craftsmanship and tradition. This wine reflects the ancient soul of our contemporary company and takes a picture of a well-defined historical period that made the history of our Montepulciano d'Abruzzo, fermentation in cement. The name recalls the ditch that delimits the vineyards from which the Montepulciano grapes are collected, they are the oldest vineyards of the Loreto Aprutino estate and are shown on the label to underline the great link with the territory. 2007 was a wine-growing season characterized by a droughty climate trend, with very high temperatures close to the summer months, the low rainfall left less worries in the phytosanitary management of the vineyard and also in the agronomic management. Drought during the summer months severely limited the vegetative growth of the vines, exposing them to conditions of strong water stress. The ripening trend of the grapes was influenced by the lack of water in the soil such as to anticipate the full ripening of the grapes by about 10 days. An excellent sugar and phenolic ripeness characterized the grapes of this season, thanks to an anticipation of the optimal conditions of sugar increase, which reported average values around 22° Babo on the Montepulciano grapes. The grapes were selected and harvested by hand from the vineyards in Pergola Abruzzese of Fosso Cancelli, planted on the Loreto Aprutino estate, then pressed and vinified in the historic Riccio Cellar in Ortona in large concrete tanks. The fermentation took place spontaneously by indigenous yeasts without temperature control. The contact with the skins was very prolonged and intense, favored by the large surface that characterizes the concrete tanks of the historic winery of the company. After 2 years the wine was bottled and left to age for several years. About 1300 bottles were produced, numbered on the label.

Denomination: Montepulciano 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: 1960 – 1970

Production per hectare: 120, 130 ql/ha

Harvest time: October

Service temperature: 18° C

AWARDS

Wine Enthusiast: 91 pt