



FOSSO CANCELLI

Montepulciano d'Abruzzo DOP
2008



The Fosso Cancelli was born in 2007 from the strong desire to create a wine of great craftsmanship and tradition, which reflects the identity of Montepulciano. 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. 2008, unlike the torrid 2007 season, was a rather regular year from a meteorological point of view. During the early vegetative growth stage, the plant has been accompanied by a very favorable climate with little rainfall which made it difficult both the agronomic and phytosanitary management of the vineyard. During the ripening of the grapes temperatures close to 30 ° C were recorded in the vineyard which helped to harvest the Montepulciano grapes with good sugar and polyphenolic gradations. The grapes were selected and harvested by hand, transported in boxes and crushed-destemmed inside large 300HL concrete wine vessels. The fermentation took place spontaneously by indigenous yeasts without temperature control. During the alcoholic fermentation some "fulling" operations were carried out in order to keep the marc immersed in the fermenting must. At the end of the alcoholic fermentation the marc was squeezed in a press and the new wine, just obtained, has been left to rest for about a year in large concrete wine vessels. To follow the "Fosso Cancelli Montepulciano" was bottled and aged for more than 7 years in the bottle. Fosso has an intense ruby red color, it explodes in a range of ethereal scents, fruit in alcohol and licorice, typical of Montepulciano. About 1300 bottles were produced, numbered on the label.

Alcohol Content 14 %

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

Bibenda: 5 Grappoli

Slow Wine: Grande Vino