



FOSSO CANCELLI

Montepulciano d'Abruzzo DOP
2015



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. 2015 was a vintage that allowed a great grape variety, such as Montepulciano, to best express its peculiarities. Although the climatic trend in the vegetative growth phases of the plant was not very favorable, the last two months that preceded the ripening of the grapes favored a notable increase in sugary and polyphenolic substances. The historical Montepulciano plants dedicated to the production of Fosso Cancelli could benefit from the abundant spring rains, to deal with the torrid climate that accompanied them until harvest. During the middle of September temperatures close to 37 ° C were recorded in the vineyard, which helped to harvest the Montepulciano grapes on October 16, with sugar levels such as to develop 14 ° alcohol and a dry extract on the wine of 30.5 g / l perfectly tangible on the palate. The grapes were selected and harvested by hand, transported in boxes and crushed-destemmed inside large 10Hl concrete wine vessels. The fermentation took place spontaneously by indigenous yeasts without temperature control, and after removing a small fraction for the "Cerasuolo Fosso Cancelli", it continues until the complete development of the sugars into alcohol. 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 3 years in the bottle. Fosso has an intense ruby red color, a wild and intense nose of black cherry and licorice. A full-bodied wine, with balanced tannins, accompanied by a pleasant freshness and flavor. About 3000 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