



**Denomination:** Colline Pescaresi IGP  
**Production Area:** Pianella/Loreto Aprutino  
**Grape Variety:** Pecorino 100%  
**Soil:** Clay, Calcareous  
**Altitude:** 250 mt  
**Cultivation method:** Integrated Agriculture  
**Training Method:** Pergola Abruzzese, Cordon Guyot  
**Year of implantation:** 2000 - 2011  
**Production per hectare:** 120 ql/ha  
**Harvest time:** August, September  
**Service temperature:** 10° C

#### AWARDS

*Touring Club:* La Corona

# FOSSO CANCELLI

Colline Pescaresi IGP Pecorino  
2015



Pecorino is a vine that we cultivate on the farm in two forms of training method: Cordon Guyot in Loreto Aprutino estate and the Pergola Abruzzese in Pianella estate. Two different vineyards not only for the form of cultivation but also for the location in different "terroir" such as the hill of Loreto Aprutino, clay-calcareous, exposed to the eastern winds of the Balkans and the clay-silty slopes of the vineyards facing south-west that line the small lake of the Pianella estate. 2015 was a vintage that allowed a great grape variety, such as Pecorino, to best express its peculiarities. Pecorino is an early vine and, although the climatic trend in the vegetative growth phases of the plant is not very favorable, the last two months that preceded the ripening of the grapes were characterized by a dry climate that allowed a slightly early ripening of Pecorino grapes, around August 20th. The choice to select grapes of the two different Pecorino plots allowed us to transfer characteristics of heterogeneity in the elaboration of the product, giving it a very original imprint. As soon as the grapes reached a sugar level of about 19 ° Babo, they were harvested by hand and placed in small boxes and finally transported to the cellar. The crushing and pressing was carried out with the aid of a small crusher-destemmer and an ancient press. The must obtained was transferred partly to Slavonian oak barrels and partly to used French oak tonneaux. The alcoholic fermentation was triggered by the addition of the "pied de cuve" of indigenous yeasts, previously obtained from the same grapes, and took place in 7/10 days without temperature control. The obtained wine was left to age on its noble lees in Slavonian oak barrels and tonneaux for about two years and finally decanted and bottled without filtration. Fosso Pecorino is an intense straw yellow wine with golden reflections, with delicate and long tones, round, soft, and structured. Good flavor and persistence. It gives us delicate floral scents such as elderflower and notes of character such as ginger. About 2600 bottles were produced, numbered on the label.

*Alcohol Content* 13 %