



FOSSO CANCELLI

Colline Pescaresi IGP Pecorino

2016



Rains alternating with short periods of drought characterized the fluctuating seasonal trend of 2016 for both plots of Pecorino grapes, raised in canopy and counter espalier on the farm. The classic operations of topping the shoots, defoliation and containment of weeds, were excellent expedients to counter the harmful effects of a very bizarre wine year. Pecorino plant raised in the canopy system, in Pianella, as it often happens in particularly humid years, required greater timeliness in the execution of the agronomic operations compared to the espalier we have in Loreto Aprutino, in order to avoid any damage caused to leaves and berries by harmful phytopathogens such as downy mildew. Approaching the ripening of the grapes, the Pecorino vineyard raised in the counter espalier initially showed a slight advance of the sugar increase in the berries which subsequently became uniform with that of the canopy. Vintages in which the vineyard is not subject to prolonged water stress tend to limit the decrease of total acids of the grapes, so much so that in the two plots of Pecorino very satisfactory average values of acidity and pH were recorded. The harvest, due to the vintage, was postponed for about two weeks compared to the average of the other vintages starting on September 15th and obtaining total acidity and pH values of 7.85 g / lt and 3.10 respectively, a heritage of freshness which is an integral part of our Pecorino. The grapes were harvested by hand, transported in small boxes and subsequently crushed and pressed with the aid of a "soft" press. The obtained must was transferred into used 600 lt French oak tonneaux, where the alcoholic fermentation triggered by the "pied de cuve" previously obtained from the harvest of the same grapes, took place. At the end of fermentation the wine was aged on its own lees inside the tonneaux for a period of about two years. At the end of the refinement period the product is bottled without the aid of sterilizing filters. "Fosso Cancelli Pecorino" has an intense yellow color and gives us delicate floral scents such as elderflower and notes of character such as ginger, while for the taste it is a wine with delicate and long tones, round, soft and structured with an excellent flavor and persistence. About 3000 bottles were produced, numbered on the label.

Alcohol Content 13,5 %

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 q/ha
Harvest time: August, September
Service temperature: 10° C

AWARDS

James Suckling: An ambitious, dark-yellow white showing dried mangoes, dried papaya, banoffee pie, buttermilk pancakes and butterscotch. Fullbodied and waxy on the palate with plenty of dried apricots.

Drink Now: 91 pt

Wine Enthusiast: 91 pt

The Merano Wine Hunter: Award

Touring Club: La Corona

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