



FOSSO CANCELLI

Trebbiano D'abruzzo DOP
2015



The 2015 wine-growing season had a rather different climatic trend with a humid spring and very generous in rainy precipitations, a trend that completely changed course in the months of July and August, taking on the typical tones of a hot summer, a drought that stressed hardly the vineyards, especially the espalier systems. During the spring time, the oldest canopy plant we have on the farm, the Trebbiano, from where we get the grapes for the "Fosso Cancelli", required a lot of attention in the cultivation operations in order to contain the excessive vegetative growth due to the continuous spring rains, for the benefit of a better phytosanitary state of the grapes. In mid-summer, with the arrival of drought, all the company's vineyards had to tolerate a condition of water stress that lasted until the harvest. The leaf coverage that our canopy has offered to its grapes, together with its deep root system, has allowed the historic Trebbiano present on the farm to better face the prolonged water scarcity, significantly affecting the maintenance of the grapes. Acidity and pH seem not to have suffered the repercussions of the hot August days, so that on 11 September, the day of harvest, the grapes had a total acidity of 6.90 g / l and a pH of 3.15. The grapes were harvested by hand and transported to the cellar in small boxes. The alcoholic fermentation took place spontaneously, triggered by a "pied de cuve" obtained from grapes harvested a week in advance. In 2015 the alcoholic fermentation took place in 15 Hl non-toasted Slavonian oak barrels, where the wine continued aging on the fine lees until bottling three years later. The wine obtained has a distinct straw yellow color with golden reflections. Its bouquet is intense and persistent with clear and clean aromas. Hints of citrus, white flowers and aromatic herbs highlight a freshness that is still present, while the buttery notes make it full and round. The taste confirms its nature: mineral with a sustained acidity but equally soft and enveloping with mental notes at the end. About 1000 bottles were produced, numbered on the label.

Alcohol Content 13 %

Denomination: Trebbiano d'Abruzzo DOP

Production Area: Pianella/Loreto Aprutino

Grape Variety: Trebbiano d'Abruzzo 100%

Soil: Clay, Calcareous

Altitude: 250 mt

Cultivation method: Integrated Agriculture

Training Method: Pergola Abruzzese

Year of implantation: 1960 - 1970

Production per hectare: 120 q/ha

Harvest time: September

Service temperature: 10° C

AWARDS

James Suckling: Lots of mango dessert, vanilla and dust to this trebbiano, but there's a fresher line of guava peel, dried herbs and citrus, too. The palate is equally characterful, drawing ripe, textured layers of tropical fruit long, but also tense, thanks to a persistent line of mineral acidity. Very long and oily on the finish.

Drink Now: 94 pt

Slow Wine: I Grandi Esordi

Touring Club: La Corona

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