



FOSSO CANCELLI

Trebbiano D'abruzzo DOP
2018



The 2018 wine season had an adverse climatic trend in which the spring rains made it difficult to manage the vineyard during the spring and early summer months. The oldest canopy plant we have on the farm, the Trebbiano, from where we get the grapes for the "Fosso Cancelli", in the first vegetative phases it had to face temperatures that were not very favorable for the development of young shoots, and then, during the summer months, we had to pay a lot of attention in the cultivation operations in order to contain the excessive vegetative growth due to the continuous spring and summer rains, for the benefit of a better phytosanitary state of the grapes. The aeration of the bunch through manual defoliation was very decisive in safeguarding the health of the bunches, especially in the days preceding the ripening phase of the grapes. The acidity and pH of the grapes remained at fairly high levels until the days of harvest in fact the grapes had a total acidity of 7.50 gr / l and a pH of 3.10. 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. The alcoholic fermentation, unlike in 2015, took place both in unroasted Slavonian oak barrels of 15 Hl and in terracotta amphorae. The wine continued aging on the fine lees until bottling which took place 2 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 and herbs highlight a freshness typical of a wine-growing season with particularly mild temperatures. On the palate it confirms the expectations perceived on the nose, a sustained acidity that slowly gives way to notes of softness at the end. About 2600 bottles were produced, numbered on the label.

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 farming

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: Dried apple, yellow plum, lemon rind and salted almond on the nose. Chamomile and spice, too. It's medium-bodied with tangy acidity and complex, textured layers of dried fruit and spice. Drink now. 93 pts

Jancis Robinson: "Her Fosso Cancelli is a textbook example of what Trebbiano d'Abruzzo is about, leaving no doubt about the greatness of this often-misunderstood variety" score of 17++

Luca Gardini on Forbes Italia: "Vino emblema della filosofia Ciavolich, naso nitido, floreale e officinale, bocca sapida, croccante e persistente"

Wine emblem of the Ciavolich philosophy, clean, floral and officinal nose, savory, crunchy and persistent in the mouth

Burton Anderson: "una rustica maestosità che sembra riecheggiare l'anima di Loreto Aprutino". A rustic majesty that seems to echo the soul of Loreto Aprutino

Wine Enthusiast 93 pt + Editor's choice

CIAVOLICH
1853

Alcohol Content 12,5 %