



FOSSO CANCELLI

Colline Pescaresi IGP Pecorino
2022



Following a winter characterized by significant late snowfall, the spring and summer of 2022 experienced a notable lack of rainfall, both in frequency and quantity. This lack of precipitation impacted the soil's ability to establish an initial delicate and deep water reserve, and then gradually supply moisture to the vines during the growing season. Fortunately, an intermittent rainfall event in September allowed for the successful and thorough ripening of the grapes. This enabled the development of aromatic precursors alongside sugars without compromising the acidic structure.

The Pecorino grapes matured early, allowing for a harvest that showcased exceptional ripeness. The grapes were picked in perfect condition before the late September rains, and harvested in the early morning to maintain their freshness. They were destemmed, crushed, and gently drained immediately. The resulting must was left to settle for a day, then racked and inoculated with a "pied de cuve" that had been prepared a week before harvest to start fermentation. The wine was made using selected indigenous yeasts in terracotta amphorae, small stainless steel tanks, and Slavonian oak barrels. It was aged on its fine lees for six months in the same vessels, followed by a careful blending of the different components, precise bottling, and further development in the bottle.

The Fosso Cancelli Pecorino 2022 is distinguished by its remarkable acidity, robust structure, and enduring finish. Displaying a golden yellow hue, it presents organoleptic characteristics typical of the variety that are intense and multifaceted, reminiscent of a blend of Mediterranean aromas.

Alcoholic degree: 12.5%

Denomination: Pecorino Colline Pescaresi IGP
Production Area: Loreto Aprutino and Pianella
Grape Variety: Pecorino 100%
Soil: Clay/Calcareous
Altitude: 250 mt
Cultivation method: Integrated Agriculture
Training method: Pergola abruzzese and Cordon Guyot
Year of Implantation: 2000 and 2011
Production per hectare: 110 q/ha
Harvest time: progressive from mid-August
Vinification: spontaneous fermentation in big Slavonian oak barrels, terracotta amphorae without control of temperature
Service temperature: 14/16°C