



# FOSSO CANCELLI

Trebbiano d'Abruzzo DOP  
2022



Following a winter characterized by significant late snowfall, the spring and summer of 2022 experienced a notable lack of rainfall, both in terms of frequency and volume. This shortage negatively impacted the ability of our soils to establish a deep water reserve initially and then gradually supply moisture to the vines throughout the growing season. Fortunately, unexpected and sporadic rainfall in September facilitated a successful and thorough ripening of the berries. This allowed for the development of aromatic precursors alongside sugars without compromising the acid structure.

The grapevines, which had been carefully managed for several months to maintain a healthy level of production, ultimately benefited from favorable conditions that enhanced and concentrated all components of the fruit.

Harvesting occurred in two phases during the second week of September. The grapes, still very fresh, were destemmed, crushed, and gently drained. The resulting must was decanted for one day, then racked and inoculated with a "pied de cuve" one week before harvest. Fermentation began with indigenous yeasts in terracotta amphorae, small steel tanks, and Slavonian oak barrels. The wine was then aged on its fine lees for six months in these vessels before undergoing a careful blending and "tailored" process to achieve balance. This was followed by bottling and maturation in the bottle.

Exhibiting a straw-yellow hue with freshness and a pleasant flavor complexity, Fosso Cancelli Trebbiano D'Abruzzo 2022 is a multifaceted wine that possesses considerable structure and distinctive organoleptic qualities. Its flavor profile is broad and somewhat austere yet it remains well-balanced without excess.

Alcoholic degree: 12%

**Denomination:** Trebbiano d'Abruzzo DOP

**Production Area:** Loreto Aprutino

**Grape Variety:** Trebbiano Abruzzese 100%

**Soil:** Clay/Calcareous

**Altitude:** 250 mt

**Cultivation method:** Integrated farming

**Training method:** Pergola abruzzese

**Year of Implantation:** 1974

**Production per hectare:** 110 ql/ha

**Harvest time:** progressive from the beginning of September

**Vinification:** spontaneous fermentation in big Slavonian oak barrels, terracotta amphorae of 8/15 hl without control of temperature

**Service temperature:** 14/16°C