CIAVOLICH

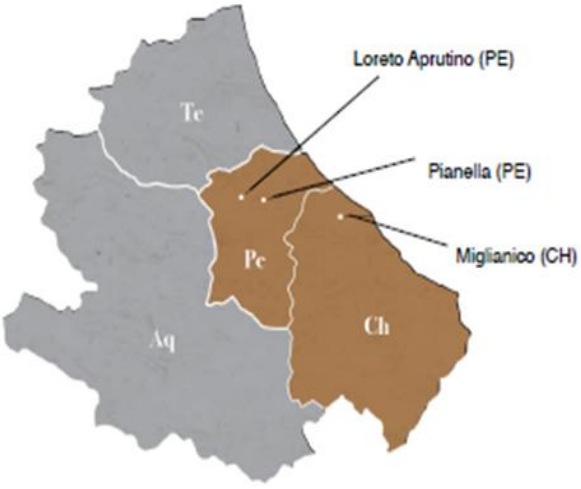
in vigna dal 1853

The Ciavolich' s were wool merchants who, in 1500, arrived in Miglianico and where, in 1853, the family constructed their first wine cellar, which is one of today's most ancient winemaking buildings in Abruzzo.
Their vineyards spread over the entire surrounding hillside, and life revolved around the harvest and the subsequent wine production.

FOSSO CANCELLI

Fosso Cancelli was created in 2007. The name recalls a ditch next to the vineyard and on the label (numbered) you will find the map of our Loreto estate. The company wanted to produce a great traditional wine that followed the process adopted by the business from the 60s onwards: fermentation and ageing in concrete before bottling.
This wine is the result of a complex procedure, 10 hl (1300 bottles) of this wine from 2007 were selected for bottling in 2009 and 10 hl from 2008 were bottled in 2010.
The wine stabilises naturally in the bottle after aging for 5 years. There is a slight amount of sediment. This is the reason why the bottle should be upright for a short while before opening.
The grapes come from the oldest vineyards in Loreto Aprutino grown using the tendone method.

Type: Red Wine
Classification: DOC
Production area: Loreto Aprutino (PE)
Grape variety: Montepulciano d'Abruzzo 100%
Soil: Calcareous clay
Training system: Pergola
Planted: 1960
Yield per hectare: 100 ql
Harvest: October
Alcohol: 14%
Serving temperature: 18° C



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