

THE SOURCE CANTINARTE ABRUZZO



2021 PECORINO, TERRE AQUILANE, 'COLORI'

PRODUCER OVERVIEW

CantinArte is the unification of two Abruzzesi families from very different areas inside one of Italy's many extremely geologically and topographically diverse Italian departments. The cantina's range of Abruzzo whites, rosé (Cerasuolo), and reds are extremely diverse and come from opposing terroirs: one by the sea and the other high up in the mountains. Francesca Di Nosio and Diego Gasbarri began their wine adventure together in 2007 with the Montepulciano vineyard (planted in 1970), inside the Province of Chieti. It sits at 300m and is about ten kilometers from the Adriatic Sea on softly sloping southeast exposure where the vines grow on deep clay and produce balanced, bright and fresh, red-fruited young wines. By contrast, their tension-filled Pecorino and Pinot Grigio grow in the mountains on limestone bedrock and clay and limestone topsoil at 740m in Diego's familial neighborhood about an hour's drive from the Montepulciano vineyard. All wines are hand-harvested, spontaneously fermented and aged in steel, old French oak and amphora.

VINEYARD DETAILS

1st bottling 2021. Navelli, at foot of Gran Sasso, high altitude, very windy w/large temp fluctuation between day/night. Limestone rocks from dif geological age w/reddish-brown clay atop limestone bedrock. Elev. 700m. Medium steep slope.

CELLAR NOTES

Cryomaceration (crushed grapes held at sub zero temps to weaken cellular structures in grape skins) 18-24 hrs, grape precrushing & soft pressing. Natural ferment, stainless, low temperature (10-13°C).

