



## Il Mostro

2022

# 'RAGANA'

*Terre di Chieti Bianco Frizzante* | *Abruzzo - Italy*



NATURAL



ORGANIC



VEGAN

### Stats

**Grapes:** 75% Pecorino - 25% Chardonnay

**Vineyard:** Jasci & Marchesani's Monteodorisio Vineyard

**Vine Age:** Average: 15-years-old

**Soil Type:** Sandy clay loam with limestone deposits

**Viticulture:** Certified organic

**Fermentation:** Native – stainless steel

**Skin Contact:** None

**Aging:** 2 weeks in stainless-steel

**Alcohol:** 12.5%

**Residual Sugar:** .8 g/L

**pH:** 3.18

**Total Acidity:** 5.79 g/L

**Total SO2:** 58 ppm

**Total Production:** 3,330 cases

**UPC:** 8032611771606

### About

'Il Mostro' was conceived as a new experimental project from Poggio Anima. The names of the wines are derived from children's bedtime warnings throughout Europe. This is a single-vineyard wine from the Monteodorisio Vineyard in Chieti, Abruzzo. The Marchesani family has been farming this since the mid-1960s and following the marriage of Sebastano Jasci to Lucia Marchesani, the newly married couple embarked on a new frontier of higher quality farming. Sebastiano pushed for organic farming and became one of the first certified organic vineyards in Italy in 1978. Today their son Nicola has taken over the business side of things, and his wife Federica manages the winemaking. 'Ragana' is an ancient pre-Indo-European spirit and a powerful prophetess who reveals the future. She is best known in the Baltic states and is thought to rule over fertility and regeneration and is the guardian of nature's cycles: creation, growth, decline and destruction. In many ways she is the spirit of balance. It is this encompassing life cycle which inspired this vinous concoction.

The Pecorino and Chardonnay were hand-harvested from two blocks that sit in an amphitheater that wraps around from southeast to northeast and ascending from 750 to 850 feet in elevation. The majority of the grapes were cooled down at the winery and fermented at a cool 60°F with the remaining grapes being whole-bunch pressed to tank and chilled very cold to prevent fermentation and held in tank. Primary fermentation occurred naturally in a sealed stainless-steel tank and when the wine reached 15 g/L residual sugar the tank was cooled down in order to hold the ferment at 10 g/L. The wine was bottled and topped with more of the unfermented juice from tank and the bottles were crown sealed.

### Tasting Note

Lightly cloudy, pale straw yellow in color. Typical, fruity bouquets of lime, lemon, and ripe pear. The palate packs a pleasant punch of fruit, and the finish is full of lift. It brings you back in for another sip.