



## Poggio Anima

2022

# 'GABRIEL'

*Pecorino | Abruzzo - Italy*

### Stats

**Grapes:** 100% Pecorino  
**Vineyard:** Montedorisio  
**Vine Age:** 18-years-old  
**Soil Type:** Sandy marl over limestone  
**Viticulture:** Conventional - dry-farmed  
**Fermentation:** Inoculated – stainless-steel  
**Skin Contact:** None  
**Aging:** 3 months in stainless-steel  
**Alcohol:** 12.5%  
**pH:** 3.2  
**Total Acidity:** 6.1 g/L  
**Total SO2:** 105 ppm  
**Total Production:** 10,000 cases  
**UPC:** 8032611770067

### About

Pecorino is a very old grape but was only recently rediscovered and used for monovarietal wines. Named for the ancient tradition of herding sheep (Pecora is the Italian word for sheep), the Pecorino grape is one of the first to ripen and sheep are attracted to the fruit. Less than one mile from the cliffs descending into the Adriatic Sea sits the stunning Montedorisio vineyard perched on a steep slope planted with Montepulciano and Pecorino. With a focus on varietal freshness and typicity, this Pecorino is an easy-drinking yet serious single-vineyard wine.

The Pecorino was hand-harvested in early mid-September with a very high concentration of sugar, but also natural acidity. It was destemmed with a gentle bladder press to tank. Fermentation occurred via a carefully selected strain of yeast and after four weeks in tank the wine is racked off of the gross lees and rests for another three months prior to bottling with a slight sulfur addition, fining, and filtration.

### Tasting Note

The wine displays a pale straw yellow, almost golden color. Its lively bouquet features apricot blossom, lemongrass, acacia, sea spray, and yellow apple. Its finish is fresh and persistent with bright acidity.