



Grape Varieties	100% Pecorino
Winemaker	Dennis Verdecchia
Closure	Agglomerated Cork
ABV	12.5%
Residual Sugar	2.6g/L
Acidity	5.69g/L
Wine pH	3.33
Bottle Sizes	75cl
Notes	Vegetarian, Vegan

PRODUCER

The Gran Sasso wines are part of the Fantini group, which was founded in 1994 by Valentino Sciotti with the aim of producing top-quality wine from Abruzzo. The project is named after the highest mountain of the Apennines that protects the regions vines from westerly weather systems. Combined with breezes from the nearby Adriatic Sea and soils ranging from clay marl, sand and limestone on the slopes, to gravel and alluvial stones on the plains, this singular microclimate is key to achieving remarkable quality fruit. The Gran Sasso wines are made by winemakers Rino Santeusano and Francesco De Santis, with input from acclaimed consultant Alberto Antonini. Together, they create wines with a freshness and vivacity that sets them apart from many in this area.

VINEYARDS

Pecorino is an indigenous grape variety planted almost exclusively in the Abruzzo and Marche regions. The 200 hectares vineyards are situated on calcareous clay soils with some layers of limestone. They are located at approximately 150 metres above sea level around the town of Orsogna, close to the Majella Mountains in Abruzzo. The vines are between 17 and 22 years old and are trained with the pergola system.

VINTAGE

The 2024 vintage was shaped by a hot and dry growing season, which resulted in an early harvest, roughly two weeks ahead of previous years. Despite these challenges, the grapes showed excellent health. The intense summer temperatures sped up the ripening process, while the absence of heavy rainfall preserved the integrity of the bunches, ensuring the production of wines with great quality and character.

VINIFICATION

The Pecorino grapes were hand picked and meticulously sorted in the vineyards. At the winery, they were gently crushed and cooled, in order to help settling, with skin contact for about 12 hours at 3°C. Following this, approximately 80% of the must was fermented in stainless-steel tanks at a controlled temperature of 12°C and the remaining 20% in 40hl oak barrels, to add character to the final blend. The wine then remained in stainless-steel tanks at a temperature of around 10°C, to maintain the fresh fruit aromas, before bottling and release.

TASTING NOTES

This wine is straw yellow in colour with youthful highlights. It is lightly spiced on the nose from the partial oak ageing, which gives way to a fine, floral and ripe citrus fruit character. On the palate, the wine has good length with ripe pear flavours continuing through to the finish.