



Grape Varieties	100% Pecorino
Winemaker	Dennis Verdecchia
Closure	Agglomerated Cork
ABV	13%
Residual Sugar	0.25g/L
Acidity	6.61g/L
Wine pH	3.29
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 grapes are sourced from vineyards located at 100 and 260 metres above sea level around the town of Ortona and Crecchio, on the Adriatic coast of Abruzzo, benefitting from the Adriatic sea influence. The sites face west and South West, enjoying from long days of sunlight. Vines are trained using the traditional pergola system at densities of 1,800– 2,000 vines per hectare.

VINTAGE

Winter snow and rainfall replenished water reserves after a difficult year, supporting healthy vine growth into spring. Summer alternated between heat and scattered storms, but wide diurnal temperature shifts during ripening preserved acidity and enhanced aromatic development. Harvest began in late August with healthy clusters and minimal disease pressure.

VINIFICATION

The grapes were destemmed and gently crushed before undergoing 12 hours of maceration on skins at 3°C. Fermentation took place in temperature-controlled stainless-steel tanks at 12°C to preserve aromatic purity. The wine was aged for a short period of time in stainless steel to maintain freshness and aromatic expression.

TASTING NOTES

Straw yellow with youthful highlights, the wine opens with aromas of white fruits such as pear and apricot, layered with lime, mango and passion fruit, complemented by distinctive balsamic notes. The palate is structured and enveloping, yet fresh and vibrant, with well-integrated acidity, intensity and a long, persistent finish.