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Cerasuolo D'Abruzzo Feuduccio DOC

Il Feuduccio is located in Orsogna, Abruzzo, on the eastern coast of Italy. It is owned by world travelers Gaetano and Maria Lamaletto, who lived for years in South America, but were drawn back to their home of Abruzzo where they now make wine. The winery is located in the region's top appellation, Montepulciano d'Abruzzo. The pristine elevated vineyards are located close to the finest beaches as well as leading ski resorts (at Mount Maiella). The winery itself is spectacular: built entirely underground, it consists of five floors that were dug into the rock. Each floor is 1,500 square meters (16,146 square feet) and the heart of the operation (vinification, barrel and barrique cellars and bottle storage) is 14 meters (46 feet) beneath the vineyards. Surface under vine totals 133 acres (54 hectares) on sandy/clayey/silty terrain. The microclimate is ideal for cultivation, with very cool nights and warm days, and the vineyards drain well. The clones were selected after painstaking soil analysis, plot by plot. All of the preliminary phases were supervised not only by Gaetano himself, but his son, Camillo Lamaletto and his grandson Gaetano, who currently run the winery. Estate-grown Montepulciano d'Abruzzo grapes are grown at high elevations on uncontaminated hillsides. Harvested by hand in fall, the grapes go through brief maceration to achieve the wine's light cherry color and subtle purple highlights. Ages three months in stainless steel. Elegant, rich aromas of dried flowers and crisp fruit lead into a fresh and well-rounded palate. Consistently noticed by wine experts. Cerasuolo refers to its distinct cherry-pink color, so pronounced and inviting, the appellation is named for it.

Wine exported to: Canada, USA, Finland

Most recent awards



Winemaking and Aging

Grape Varieties:	100% Montepulciano d'Abruzzo
Fermentation container:	Stainless steel
Length of alcoholic fermentation:	10 - 15 days
Type of yeast:	Selected yeast
Fermentation temperature:	13-18 °C (55.4-64.4 °F)
Maceration technique:	Short skin maceration
Length of maceration:	12 hours
Malolactic fermentation:	No
Fining agent:	Bentonite
Aging containers:	Stainless steel
Bottling period:	January
Aging before bottling:	3 months
Aging in bottle:	2 months
Closure:	Diam cork



Vineyard

Organic:	Sustainable Farming
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Vineyard location:	Orsogna, Abruzzo
Soil composition:	Calcareous clay
Vine training:	Guyot
Altitude:	432 meters (1,417 feet) above sea level
Vine density:	3,600 vines per hectare
Yield:	1.25-1.5 ton/acre
Exposure:	Northern/northwestern
Years planted:	1994, 1999
Age of vines:	20 - 25 years
Time of harvest:	Early October
First vintage of this wine:	2010
Total yearly production (in bottles):	13,500



Tasting Notes and Food Pairings

Tasting notes:	Brilliant, cherry-red color with notes of plump fruit, musk and sun-dried flowers; the well-balanced palate combines structure and a refreshing acidity.
Serving temperature:	Best served at 8-10 °C (46.4-50 °F).
Food pairings:	An all-around wine
Aging potential:	1-2 years
Alcohol:	14%
Winemaker:	Romano D'Amario