



**EMPSON & CO.**  
*Experience Italy in a Wine glass*



## Fonte Venna Pecorino IGT

Fonte Venna is the Lamaletto family's entry-level Montepulciano d'Abruzzo and it is every bit as important as their pinnacle product, as it is the wine you 'meet' first. That may be why Il Feuduccio's owners chose a name that would say a lot about their philosophy and values. The Venna stream crosses the appellation and has provided local farmers with sustenance for centuries. The winery's founders Gaetano and Maria Lamaletto named this characterful red to celebrate their daily labor and the ancient farming traditions of Abruzzo.

---

**Wine exported to:** USA, Puerto Rico, Australia

---

## Most recent awards

---



## Winemaking and Aging

Grape Varieties:

100% Pecorino

Fermentation container:	Stainless steel
Type of yeast:	Select
Fermentation temperature:	13-18 °C (55.4-64 °F)
Malolactic fermentation:	No
Aging containers:	Stainless steel
Aging before bottling:	3 months
Aging in bottle:	A few months



Organic:	No
Vineyard location:	Orsogna, Abruzzo
Soil composition:	Calcareous clay
Vine training:	Guyot
Altitude:	432 meters (1,417 feet) above sea level
Vine density:	1,600 to 4,000
Yield:	100 quintals per hectare
Exposure:	Southeastern/Southwestern

## Tasting Notes and Food Pairings

Winemaker:	Romano D'Amario
------------	-----------------