



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



## Fonte Venna Rosato 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. Il Feuduccio aimed to capture the springtime aromas of the area. Made from 100% Montepulciano, it spends a short time on the skins to attain its beautiful rosy color.

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**Wine exported to:**

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**Most recent awards**

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## Winemaking and Aging

Grape Varieties:	100% Montepulciano
Fermentation container:	Stainless steel
Type of yeast:	Select
Malolactic fermentation:	No
Aging containers:	Stainless steel
Aging before bottling:	3 months
Aging in bottle:	A few months



## Vineyard

Organic:	No
Vineyard location:	Orsogna, Abruzzo
Soil composition:	Calcareous clay
Vine training:	Guyot
Altitude:	432 meters (1,417 feet) above sea level
Vine density:	1,600-4,500 per hectare
Yield:	100 quintals per hectare
Exposure:	North/northwestern
Time of harvest:	Early October

# Tasting Notes and Food Pairings

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