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Experience Italy in a Wine glass



Fonte Venna Rosato IGT

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. 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.

Wine exported to:

Most recent awards



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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