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Experience Italy in a Wine glass



Montepulciano 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. Montepulciano d'Abruzzo is a mainstay in Abruzzo - and on wine lists across the world, thanks to its often-inky color and highly aromatic nature featuring spicy and earthy nuances. Il Feuduccio has crafted a unique, oak-aged interpretation - fleshy, complex, beautifully structured and intense in all ways. It is aged for twelve months in varying sizes of oak barrels and at least six months in bottle. Layers and layers of aromas and flavor, to be discovered on by one. Unfiltered.

Wine exported to: Canada, USA, Finland

Most recent awards

WINE ENTHUSIAST: 93

VINOUS: 90

JAMES SUCKLING: 89

WINE SPECTATOR: 90

WINE ADVOCATE: 88

BIBENDA: 90



Winemaking and Aging

Grape Varieties:	100% Montepulciano d'Abruzzo
Fermentation container:	Stainless steel
Length of alcoholic fermentation:	15-18 days
Type of yeast:	Selected yeast
Fermentation temperature:	24-28 °C (75.2-82.4 °F)
Maceration technique:	Pumpovers
Length of maceration:	15-18 days
Malolactic fermentation:	Yes
Fining agent:	Bentonite
Aging containers:	Barrique, tonneaux and oak barrels
Container size:	225 L, 5 hL, 7 hl, 15 hl, 25hl
Container age:	partially New

Type of oak:	French
Bottling period:	Late Summer/ Early fall
Aging before bottling:	12 months
Aging in bottle:	12 months
Closure:	Natural Cork

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:	1,600-4,000 vines per hectare
Yield:	2.4 ton/acre
Exposure:	southeastern, southwestern, northwestern
Years planted:	1994, 1999
Age of vines:	20 - 25 years
Time of harvest:	Early October
First vintage of this wine:	1999
Total yearly production (in bottles):	27,000

Tasting Notes and Food Pairings

Tasting notes:	Deep, dense ruby in color, the bouquet is beautifully rich, offering aromas of black cherries and raisins, which meld with notes of licorice, scorched earth and goudron confirmed on a ripe, layered palate of impressive purity.
Serving temperature:	Best served at 16-18 °C (60.8-64.4 °F).
Food pairings:	Excellent with red meat, cold cuts and aged cheese.
Aging potential:	4-10 years
Alcohol:	13.50%
Winemaker:	Romano D'Amario

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