



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



## Montepulciano D'Abruzzo Feuduccio DOC

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 one by one. Unfiltered.

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**Wine exported to:** Canada, USA, Finland

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### Most recent awards

**VINOUS:** 90

**JAMES SUCKLING:** 92

**WINE ENTHUSIAST:** 90

**WINE SPECTATOR:** 90

**WINE ADVOCATE:** 88



## 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



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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