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Montepulciano D'Abruzzo Fonte Venna 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. 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. Pure Montepulciano d'Abruzzo grapes are harvested in fall, and vinified in stainless steel with two weeks of pumpovers. The wine ages twelve months in oak barrels and twelve months in bottle before being released. A lovely varietal character, featuring spice, brushwood and berries.

Wine exported to: Canada, USA, Finland, Malaysia

Most recent awards

VINOUS: 90

WINE SPECTATOR: 88



Winemaking and Aging

Grape Varieties:	100 % Montepulciano d'Abruzzo
Fermentation container:	Stainless steel
Length of alcoholic fermentation:	15 days
Type of yeast:	Selected yeast
Fermentation temperature:	24-28 °C (75.2-82.4 °F)
Maceration technique:	Pumpovers
Length of maceration:	15 days
Malolactic fermentation:	Yes
Fining agent:	Bentonite
Aging containers:	Oak Barrels
Container size:	50 hL
Container age:	Used
Type of oak:	French and Slavonian
Bottling period:	Early summer

Aging before bottling:	12 months
Aging in bottle:	12 months
Closure:	Diam cork

Vineyard

Organic:	No
Vineyard location:	Orsogna, Abruzzo
Soil composition:	Calcareous clay
Vine training:	Pergola (Abruzzese)
Altitude:	432 meters (1,417 feet) above sea level
Vine density:	1,600-4,000 vines per hectare
Yield:	3.2 ton/acre
Exposure:	southeastern, southwestern
Years planted:	1999
Age of vines:	20 years approx.
Time of harvest:	Early October
First vintage of this wine:	2002
Total yearly production (in bottles):	100,000

Tasting Notes and Food Pairings

Tasting notes:	Intense ruby red in color, with an elegant and fruity bouquet showing distinct varietal character, spicy notes, brushwood and red berries confirmed on a structured and persistent palate.
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Serving temperature:	Best served at 16-18 °C (60.8-64.4 °F).
Food pairings:	Excellent with red meat and aged cheese.
Aging potential:	4-10 years
Alcohol:	13.50%
Winemaker:	Romano D'Amario
