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Montepulciano D'Abruzzo Ursonia 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. This Montepulciano d'Abruzzo embodies its terroir, epitomizing typicity. And for that, it was named for its home. Ursonia (meaning land of the bears) is the Latin name for Orsogna, the home of Il Feuduccio. Pure Montepulciano d'Abruzzo from select grapes and locations are harvested in early fall from hillside, south-facing vineyards. The wine ages in barrique and barrels for eighteen months and then in bottle for twenty-four months. It is unfiltered and outside intervention is kept to a minimum throughout the entire process. Ample and intense aromas with ripe fruit and spice, a lush, complex palate with integrated tannins and a long finish.

Wine exported to: Canada, USA, Finland

Most recent awards

VINOUS: 92

GAMBERO ROSSO: 3 Bicchieri

WINE SPECTATOR: 90

WINE ADVOCATE: 92



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:	20 days
Malolactic fermentation:	Yes
Fining agent:	Bentonite
Aging containers:	Barrique and oak barrels
Container size:	225 L, 5 hL, 7 hl
Container age:	80% new
Type of oak:	French

Bottling period:	Spring
Aging before bottling:	18 months
Aging in bottle:	24 months
Closure:	Natural Cork

Vineyard

Organic:	No
Vineyard name:	Ursonia (single cru)
Vineyard location:	Orsogna, Abruzzo
Soil composition:	Calcareous clay
Vine training:	Guyot
Altitude:	432 meters (1,417 feet) above sea level
Vine density:	5,000 vines per hectare
Yield:	2 ton/acre
Exposure:	Southeastern
Years planted:	1,991,999
Age of vines:	20 - 25 years
Time of harvest:	October
First vintage of this wine:	1998
Total yearly production (in bottles):	6,500

Tasting Notes and Food Pairings

Tasting notes:	Deep ruby in color, the bouquet is ample and intense, reminiscent of ripe fruit and spices confirmed on a luscious, complex palate with well-integrated wood and a long, focused, concentrated finish.
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:	10 - 18 years
Alcohol:	13.50%
Winemaker:	Romano D'Amario

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