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Experience Italy in a Wine glass



Pecorino Colline Teatine Feuduccio 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. This ancient Abruzzese grape is now enjoying a well-deserved renaissance. The Lamaletto family has contributed to that, beginning clonal selection in 1997. After their careful research, they finally released their first vintage in 2005. Pecorino generally produces average yields and is very versatile grape but Il Feuduccio's cool, elevated hillside vineyards are ideal for its cultivation. Fresh and elegant with fruity aromas coupled with licorice and honey. Very food and occasion friendly. An excellent accompaniment to seafood.

Wine exported to: Canada, USA, Finland

Most recent awards

JAMES SUCKLING: 92

VINOUS: 90

WINE ADVOCATE: 88



Winemaking and Aging

Grape Varieties:	100% Pecorino
Fermentation container:	Stainless steel
Length of alcoholic fermentation:	10 - 15 days
Type of yeast:	Selected yeast
Fermentation temperature:	13-18 °C (55.4-64.4 °F)
Maceration technique:	Pumpovers
Malolactic fermentation:	No
Fining agent:	Bentonite
Aging containers:	Stainless steel
Bottling period:	Early fall
Aging before bottling:	3 months
Aging in bottle:	3 months
Closure:	Diam cork



Organic:	From Sustainable Farming
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:	3 ton/acre
Exposure:	Southern, southeastern
Years planted:	1994, 1999
Age of vines:	20 - 25 years
Time of harvest:	Late August
First vintage of this wine:	2005
Total yearly production (in bottles):	27,000

Tasting Notes and Food Pairings

Tasting notes:	Beautiful straw yellow with an elegant bouquet of wild flowers; a prelude to a fresh, full palate with notes of ripe fruit, licorice and honey.
Serving temperature:	Best served at 8-10 °C (46.4-50 °F).
Food pairings:	A versatile, all-around food wine that matches a wide variety of fare, from antipasti and raw shellfish to cheese.
Aging potential:	1-2 years

Alcohol: 13.50%

Winemaker: Romano D'Amario

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