



Feudo Antico, Altopiano Bianco, Biologico, IGP, Abruzzo, Italy, 2022

Producer Profile

Feudo Antico was created on a small plot of land in the heart of Abruzzo. It is in Italy's smallest DOP and the first designation of its kind in Abruzzo.

Starting from the 2013 vintage, all wines are Magis certified, the most advanced project for the sustainability of wine production in Italy. Currently their 15 hectares are cultivated using native varieties producing limited yields to ensure quality is retained. Clearly they highly value the land they work and this attitude is continued in the winery where the fruit and wine come into contact with no wood whatsoever, only concrete and glass. This guarantees the purity of the fruit, and its flavours, are conveyed from the vineyard direct to the glass.

Viticulture

To comply with the rules of the PDO, the density of cultivation must be no less than 3,300 vines per hectare, vinification and bottling must be carried out within the area, and grapes coming from vineyards located on the valley floor or situated at less than 80m above sea level are not permitted. The vines produce limited yields.

Tasting Note

The 100% Trebbiano grapes are beautifully captured, showcasing notes of bitter almond and apricot, layered with saline minerality. Clean, light-bodied and zesty.

Food Matching

Perfect with seafood and salads.



Product code: 3317

Technical Details

Varieties:

Trebbiano 100%



ABV: 12.5%

Closure: Screw cap

Colour: White

Style: Still wine

Case Size: 12 x 75cl

Oak Ageing

No oak ageing

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