



Feudo Antico, Altopiano Bianco, Biologico, Terre d'Abruzzo IGT, Abruzzo, Italy, 2023

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

In 2013, during the preparation of the soil for the first replanting of Pecorino, the ruins of a Roman villa rustica came to light. Since then, Feudo Antico remain committed to protect and revive the area. They have identified the land intended for vineyards by carefully considering its climatic location and the best production prospects combined with carefully selected grape varieties with a particular focus on Pecorina and Passerina as well as in Montepulciano vineyards in the Tullum area.

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%

Closure: Screw cap

Colour: White

Style: Still wine

Case Size: 12 x 75cl

Oak Ageing

No oak ageing

[Order online](#) or email orders@alliancewine.com