



Feudo Antico, Altopiano Montepulciano d'Abruzzo DOP, 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

Vines are trained in a canopy type system with 1600 vines per hectare.

Winemaking

Maceration of the skins at controlled temperature followed by partial malolactic fermentation.

Tasting Note

The 100% Montepulciano vines offer a wine that is ruby red with violet reflexes. Small red berry fruits, wild cherry, violets, delicate and spicy. Full bodied, well structured with soft and well balanced tannins.

Food Matching

Roasts and seasoned meats and semi-mature cheeses.



Product code: 2804

Technical Details

Varieties:

Montepulciano 100%



ABV: 13%

Closure: Screw cap

Colour: Red

Style: Still wine

Case Size: 12 x 75cl

Oak Ageing

No oak ageing

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