



Feudo Antico, Altopiano Rosso, 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.

Winemaking

Only organic or low environmental impact winemaking techniques are used and wines are matured in glass-concrete containers and bottles in the cellar, with the exception of Reserve wines, to ensure thermal stability without resorting to refrigeration, and to allow the wine to express its natural qualities without coming into contact with wood.

Tasting Note

Ruby red with violet notes. Red berry fruits, wild cherries and violet this is also delicate and spicy. Full bodied, well structured with soft and well balanced tannins.

Food Matching

Versatile enough for both red and white meats.



Product code: 3316

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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