



Feudo Antico, Altopiano Trebbiano d'Abruzzo, DOP, 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

The vines are grown in a canopy type system with around 1600 vines per ha.

Winemaking

After a criomaceration of the pressed grapes, there is a soft pressing followed by fermentation at a controlled temperature.

Tasting Note

Light straw yellow with green reflections. This is a wonderfully fresh and fruity Trebbiano, with distinct notes of exotic fruits, elegant and delicate floral perfume towards the end. Medium bodied, well structured and full flavoured with good persistence and balance. Almond aftertaste.

Food Matching

Roasted line fish, salmon, delicate white meats and fresh cheese. Excellent as an aperitif.



Product code: 2806

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

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