



Feudo Antico, Pecorino, 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

Cold maceration, soft pressing and fermentation at controlled temperature. Ageing on the lees in stainless steel tanks before bottling.

Tasting Note

Dry, crisp and full flavoured, with a bouquet of flowers and pleasant ripe fruit finish.

Food Matching

Seafood, fried calamari, salads.

Awards

James Suckling 90 Points Gambero Rosso Tre Bicchieri 2024



Product code: 3320

Technical Details

Varieties:

Pecorino 100%



ABV: 13%

Closure: Natural cork

Colour: White

Style: Still wine

Case Size: 6 x 75cl

Oak Ageing

No oak ageing

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