



# Feudo Antico, Tribùm, Pecorino, Biologico, IGP, 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

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

Destemming and crushing of the grapes, cryo-maceration and soft pressing of the crushed grapes, temperature-controlled fermentation in stainless steel tanks.

## Tasting Note

Straw yellow with greenish highlights, this Pecorino from organically certified vineyards in Terre de Chieti has citrus and tropical fruit such as peach as well as elegant floral notes. Full in the mouth, this is well structured and has plenty of length.

## Food Matching

Seafood, shellfish, fried calamari, salads as well as cheeses.



Product code: 5396

### 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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