



Feudo Antico, Pecorino Biologico, Tullum, DOCG, 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

100% Pecorino from 10 year+ old vineyards at 200 metres on the hillsides around Tollo Soils which are slightly calcareous, and planted on the East and South-East exposure. Grown in a canopy style system.

Winemaking

There is a cryomaceration of the crushed organic grapes and a spontaneous fermentation with natural yeasts, with maceration of the skins in concrete tanks. Aged on the fine lees for 6 months before bottling without filtration or fining.

Tasting Note

Lemon yellow in colour with golden edges. The bouquet is fruity with pear, golden apple, almond with spicy nuances of sage and lavender. Plenty of delicious acidity, balanced and well integrated into the fruit, full-bodied, consistent with long aromatic persistence and a slightly phenolic finish.

Food Matching

Raw fish and shellfish. Excellent with fresh and stretched cheese.



Product code: 3012

Technical Details

Varieties:

Pecorino 100%



ABV: 13.5%

Closure: Natural cork

Colour: White

Style: Still wine

Case Size: 6 x 75cl

Oak Ageing

No oak ageing

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