



Product code: 3012

## FEUDO ANTICO, PECORINO BIOLOGICO, TULLUM, DOP, ABRRUZZO, ITALY, 2019



### 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

Cold maceration of the skins and fermentation at controlled temperatures in steel tanks. Aged on the lees for 6 months in concrete tanks.

### Tasting Note

Light golden straw yellow in colour with green highlights. The bouquet is fruity with citrus and tropical nuances, white peach and elegant floral touch. Full bodied, well structured and balanced.

### Food Matching

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

### Technical Details

#### Varieties:

Pecorino 100%

ABV: 13.5%

Closure: Natural cork

Colour: White

Style: Still wine

Case Size: 6 x 75cl

#### Oak Treatment

No oak treatment