

Product code: 1580

FEUDO ANTICO, ROSSO BIOLOGICO, TULLUM, DOC, ABRRUZZO, ITALY, 2018



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 grapes for this wine come from certified organic vineyards grown on hilly areas of Tollo

Winemaking

This organic wine undergoes a long maceration of the skins in concrete tanks. Fermentation is carried out spontaneously by indigenous yeasts naturally present on the grapes.

Tasting Note

A fruity and floral wine. Hints of berries and wild cherry. The palate is round and balanced and very persistent.

Food Matching

White and red meats, medium aged cheeses.

Technical Details

Varieties:

Montepulciano 100%

ABV: 13.5%

Closure: Natural cork

Colour: Red

Style: Still wine

Case Size: 6 x 75cl

Oak Treatment

No oak treatment