



Fonte Venna Rosato IGT

Fonte Venna is the Lamaletto family's entry-level Montepulciano d'Abruzzo and it is every bit as important as their pinnacle product, as it is the wine you 'meet' first. That may be why Il Feuduccio's owners chose a name that would say a lot about their philosophy and values. The Venna stream crosses the appellation and has provided local farmers with sustenance for centuries. The winery's founders Gaetano and Maria Lamaletto named this characterful red to celebrate their daily labor and the ancient farming traditions of Abruzzo. Il Feuduccio aimed to capture the springtime aromas of the area. Made from 100% Montepulciano, it spends a short time on the skins to attain its beautiful rosy color.

Wine exported to:

Most recent awards

Exposure:

Time of harvest:

Grape Varieties: 100% Montepulciano Fermentation container: Stainless steel Type of yeast: Select Malolactic fermentation: No Stainless steel Aging containers: Aging before bottling: 3 months A few months Aging in bottle: Y Vineyard Organic: No Vineyard location: Orsogna, Abruzzo Soil composition: Calcareous clay Guyot Vine training: 432 meters (1,417 feet) above sea level Altitude: Vine density: 1,600-4,500 per hectare Yield: 100 quintals per hectare

North/northwestern

Early October

Tasting Notes and Food Pairings

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