



**EMPSON & CO.**  
*Experience Italy in a Wine glass*



## Pecorino Colline Teatine Feuduccio IGT

This ancient Abruzzese grape is now enjoying a well-deserved renaissance. The Lamaletto family has contributed to that, beginning clonal selection in 1997. After their careful research, they finally released their first vintage in 2005. Pecorino generally produces average yields and is very versatile grape but Il Feuduccio's cool, elevated hillside vineyards are ideal for its cultivation. Fresh and elegant with fruity aromas coupled with licorice and honey. Very food and occasion friendly. An excellent accompaniment to seafood.

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**Wine exported to:** Canada, USA, Finland

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### Most recent awards

**JAMES SUCKLING:** 92

**WINE ENTHUSIAST:** 90

**VINOUS:** 90

**VINI BUONI D'ITALIA:** Corona

## Winemaking and Aging

Grape Varieties:	100% Pecorino
Fermentation container:	Stainless steel
Length of alcoholic fermentation:	10 - 15 days
Type of yeast:	Selected yeast
Fermentation temperature:	13-18 °C (55.4-64.4 °F)
Maceration technique:	Pumpovers
Malolactic fermentation:	No
Fining agent:	Bentonite
Aging containers:	Stainless steel
Bottling period:	Early fall
Aging before bottling:	3 months
Aging in bottle:	3 months
Closure:	Diam cork

## Vineyard

Organic:	From Sustainable Farming
Vineyard location:	Orsogna, Abruzzo
Soil composition:	Calcareous clay
Vine training:	Guyot

Altitude:	432 meters (1,417 feet) above sea level
Vine density:	5,000 vines per hectare
Yield:	3 ton/acre
Exposure:	Southern, southeastern
Years planted:	1994, 1999
Age of vines:	20 - 25 years
Time of harvest:	Late August
First vintage of this wine:	2005
Total yearly production (in bottles):	27,000



## Tasting Notes and Food Pairings

Tasting notes:	Beautiful straw yellow with an elegant bouquet of wild flowers; a prelude to a fresh, full palate with notes of ripe fruit, licorice and honey.
Serving temperature:	Best served at 8-10 °C (46.4-50 °F).
Food pairings:	A versatile, all-around food wine that matches a wide variety of fare, from antipasti and raw shellfish to cheese.
Aging potential:	1-2 years
Alcohol:	13.50%
Winemaker:	Romano D'Amario