

# Il Feuduccio • The Story

March 2010



Location: Orsogna,  
Province of Chieti, Region of Abruzzi



Il Feuduccio land, Mount Maiella in the background

Approximately one and a half hours' drive east of Rome is one of the most beautiful, untouched landscapes you could imagine: green valleys and snow-capped mountains, with the Adriatic Sea for horizon. Here, southerly exposed and at equal



Laura Lamaletto: from an article of July 2009 in Gambero Rosso magazine: Laura had received an award as one of the top abruzzesi women managers in wine

distances from abruzzesi beaches and ski resorts, c. 1,480 feet (450 meters) above sea level, is the

estate of **Gaetano Lamaletto**. Born in a tiny village just two and a half miles away, Lamaletto left his native land over forty years ago with his newly wed **Maria**, staking everything he had on a South American ceramics venture that was to bear golden fruits.

In 1995, the steel-willed magnate set out to craft a range of all-Abruzzi wines in celebration of his homeland. He sought the best vineyards on the market, securing superb hillside soil at the foot of Mount Maiella (2,793 meters, i.e. 9,163 feet high) — and a team of professionals to match. An unrelenting perfectionist, he actively coordinated every detail of the newborn operation and to this day, he is not satisfied until all aspects of Il Feuduccio have undergone his personal scrutiny.

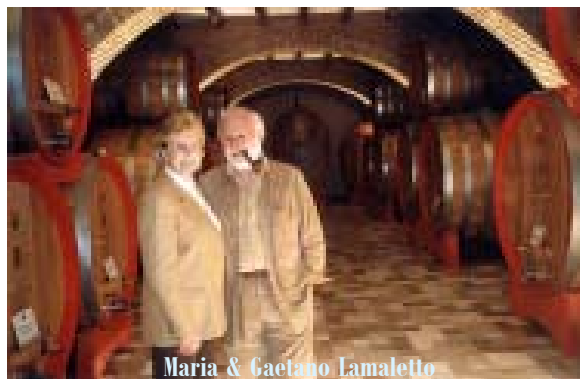


Laura Lamaletto makes the cover of a German wine magazine

The winery is entirely underground, dug into the rock, and consists of five floors, each covering 1,500 square meter i.e. 16,146 square feet. The heart of operations — vinification, barrel and barrique cellars and area reserved for bottle ageing — lies 46 feet beneath the vineyards.

Surface under vine totals **133 acres (54 hectares)** on **sandy/clayey/silty** terrain. Microclimate is ideal, with very cool nights and warm days, and the vineyards are very well drained. Density is 1,800-2,050 vines per acre, yielding maximum 1.8 kilograms (3.9 pounds) per vine and an average total of **100,000 bottles** yearly. Clones have been selected

after painstaking soil analysis, plot per plot. All phases of the preparatory work have been supervised not only by Gaetano himself, but by the Lamalettos' eldest daughter, the very lively and lovely Laura, whose family of six (husband Paolo Neri and their four children, Paolo, Jr., Massimiliano, Alessandro and Victoria Maria) ensure the continuity of a project born to honor one's heritage and pass it on to the generations to come.



Maria & Gaetano Lamaletto



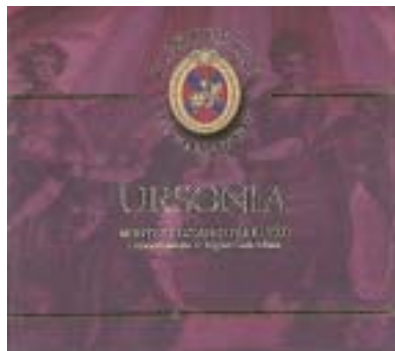
Il Feuduccio: the circular winery entrances are visible beneath the house



**MONTEPULCIANO D'ABRUZZO "MARGAE" DOC:** Named after the owners, Maria and Gaetano, this is their pinnacle wine, exuding elegance, complexity and breeding. Purely

from the estate's finest clones and vineyards of native **Montepulciano**, at an altitude over 1,310 above sea level and southerly exposed on clayey-calcareous, stony soil. Crops are a minuscule 2 tons per acre. Terroir and heritage speak up in fleshy, layered accents; magnitude meets finesse, rich fruit marries subtle, spicy nuances of vanilla and white flowers; sweet tannins sustain the wine's silky texture and mellow complexity. **Élevage in new barriques of French oak lasts 24 months**, and is followed by another **24 months' bottle age**. It is **unfiltered**.

**MONTEPULCIANO D'ABRUZZO RISERVA "URSONIA" DOC:** Also 100% select **Montepulciano**, from south-southeasterly exposed vineyards



on clayey-calcareous soil, yielding a mere 2 tons per acre. Ageing is **14 months in French oak barriques and barrels (respectively 225 liters and 7 hl.)**, previous to a further minimum of **18 months' bottle age**. The fabulous, high-rising terrain and intrinsic varietal nobility yield majestic body and depth, mellow roundness, fleshy complexity and ample, layered flavors of spice and ripe fruit. **Unfiltered**.



**A grape bunch of Montepulciano: the Lamalettos are staunch supporters of indigenous varieties**



**MONTEPULCIANO D'ABRUZZO "FEUDUCCIO" DOC:** The entry-level version of the estate's mature, oak-aged **Montepulciano**: the

widest-reaching. For this reason, it was selected to bear the name of the property itself. The vineyards enjoy SE, S, SW and NW exposures, with slightly lower density and a crop yield of 2.4 tons per acre. Aged in **oak barriques and barrels (225 liters and 50 hl. respectively) for a year**, then **bottle-aged at least a further year**, this fleshy, complex, beautifully structured red packs amazing impact in flavor, breeding and fruit. Intense ruby in color, the bouquet shows mellow, earthy notes and extraordinary aromas of black cherries, raisins and licorice, confirmed on the palate. Also **unfiltered**.

**MONTEPULCIANO D'ABRUZZO "FONTE VENNA" DOC:** Another 100% native **Montepulciano**, but from young vines and clayey-calcareous soil, this lighter-styled wine is very like Laura herself: bursting with personality and joie de vivre. Its name derives from the **Venna stream (fonte)**, which has provided all-important



nourishment for the local farmers through many centuries. The wine briefly sojourns **50% in oak, 50% in stainless steel** previous to some **3 months' bottle age**. Intense ruby color, fruity, elegant bouquet showing zesty berry notes and spice: good body, persistence and varietal character on the palate.

**PECORINO IGT:** Clonal selection on native **Pecorino** began in 1997. The intriguing **ancient variety** had become near-extinct, and finds its ideal conditions in the cool hills of **Abruzzi**.

This pure varietal shows great finesse, an elegant bouquet of genista, wild flowers and subtle pennyroyal, and a fresh, flavorful

palate with notes of ripe fruit, licorice and honey.