



Abruzzo

Il Feuduccio

Il Feuduccio Newest Generation: Gaetano Lamaletto

Vineyard surface:
133 acres (54 hectares)

Owner:
The Lamaletto Family

Winemaker:
Romano D’Amario

Established:
1996

Location:
Orsogna

Province:
Chieti



Two hours east of Rome 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 wife, staking everything he had on a South American ceramics venture that proved to be highly profitable.

In 1995, Gaetano decided 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 and a team of professionals to match. An unrelenting perfectionist, he actively coordinated every detail of the new operation and was not satisfied until all aspects of Il Feuduccio have undergone his personal scrutiny.

Il Feuduccio was founded in 1996 by Gaetano and Maria Lamaletto. They purchased a vast tract of superb hillside vineyards in the region’s premier appellation, Montepulciano d’Abruzzo. Over time a winery was built on the property and that is still used today.

The winery itself is spectacular; built entirely underground, it consists of five floors dug into the rock. Each level covers 16,146 square feet, and the heart of operations

(vinification, barrel and barrigue cellars and an area reserved for bottle aging) is 46 feet beneath the vineyards.

Today Il Feuduccio is proudly run by the founders’ son, Camillo Lamaletto, and his son Gaetano. After earning a degree in Economics at Boston University, Gaetano has decided to come back to his Abruzzo roots and is ready to learn about all expertise and traditions connected with the winery.

The property is southerly exposed at 1,480 feet above sea level and sits at the foot of Mount Maiella. The surface area under vine totals 133 acres on sandy/clayey/silty terrain.

The microclimate is ideal, with very cool nights and warm days, and the vineyards have excellent drainage. Density is 1,800-2,050 vines per acre, yielding maximum 3.9 lbs per vine and an average total of 100,000 bottles yearly.

Clones were selected after careful soil analysis, done plot by plot.





PECORINO COLLINE TEATINE IGT: 100% Pecorino from vineyards that are planted at 1,378 feet above sea level and are composed of clayey-calcareous terrain. The vines are planted with a southeast and southwest exposure and have a yield of 2.4-2.8 tons per acre. Clonal selection on native Pecorino began in 1997. Vinified and aged in stainless steel and followed by three months of aging in the bottle. This 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.



CERASUOLO D'ABRUZZO DOC: 100% Montepulciano d'Abruzzo from vineyards that are planted at 1,310 feet above sea level and are composed of compact clayey-calcareous terrain. The vines are planted with a north and northeast exposure and have a yield of 1.2-1.5 tons per acre. Vinified and aged in stainless steel and followed by three months of aging in the bottle. This brilliant cherry-hued beauty takes its name from *cerase*, local dialect for "cherries." The latter's joyful aromas also characterize a bouquet laced with notes of plump yellow fruit, subtle musk and sun dried flowers, excellent structure and refreshing acidity.



"FONTE VENNA" ROSATO TERRE DI CHIETI IGT: 100% Montepulciano d'Abruzzo from vineyards in Orsogna, Abruzzo. The vines are planted with a North/Northwest exposure at 1,378 feet above sea level and are composed of clayey-calcareous terrain. The grapes are hand harvested in early October and ferment in stainless steel tanks after a short maceration on skins. The wine in stainless steel for three months. Brilliant, cheerful pink color capturing the scents reminding the Abruzzo hills in springtime. cherry, red berry, and violets. Well-balanced with refreshing acidity.



MONTEPULCIANO D'ABRUZZO "FONTE VENNA" DOC: 100% Montepulciano from young vines and clayey-calcareous soil. The vineyards that are planted at 1,310 feet above sea level and have a southeast and southwest exposure. The vines yield 3.2 tons per acre. Its name derives from the Venna stream (*fonte*), which has provided all-important nourishment for the local farmers through many centuries. The wine ferments in stainless steel for 15 days

before three months' of bottle aging. Intense ruby color, fruity, elegant bouquet showing zesty berry notes and spice; good body, persistence and varietal character on the palate.



MONTEPULCIANO D'ABRUZZO "FEUDUCCIO" DOC: 100% Montepulciano from vineyards that are planted at 1,320 feet above sea level and are composed of clayey-calcareous terrain. The vines are planted with a south, southeast, southwest, and northwest exposure and have a yield of 2.4 tons per acre. Aged in oak barriques (225 liters) and barrels (50 hl) for 12 months, then is bottle aged at least 12 months. Intense ruby in color, the bouquet shows mellow, earthy notes and extraordinary aromas of black cherries. Raisins and licorice are confirmed on the palate. Unfiltered.



MONTEPULCIANO D'ABRUZZO "MARGAE" DOC: 100% Montepulciano, this wine is named after the owners, Maria and Gaetano, this is their pinnacle wine, exuding elegance and complexity. 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 two tons per acre. The wine ages in new barriques of French oak lasts 20 months, followed by a minimum of 12 months' bottle age. Garnet red, with spicy nuances of vanilla and white flowers; sweet tannins sustain the wine's silky texture and mellow complexity. Unfiltered.



MONTEPULCIANO D'ABRUZZO RISERVA "URSONIA" DOC: 100% select Montepulciano, from southeasterly exposed vineyards on clayey-calcareous soil, yielding a mere 2 tons per acre. The wine ages in French oak barrels of various capacities (from 2.25 to 7 hl.) for 24 to 36 months, followed by a minimum of 12 months' bottle age. The high-rising terrain and intrinsic varietal nobility yield an inky, ruby wine with majestic body and depth, mellow roundness, fleshy complexity and ample, layered flavors of spice and ripe fruit. Unfiltered.