



WINEMAKER

Elena and Alessandro Nicodemi

FARMING

Certified Organic

VARIETALS

Montepulciano

AVAILABLE SIZES (L)

0.750



Nicodemi

Montepulciano d'Abruzzo Colline Teramane 'Notari'

ITALY, ABRUZZO, COLLINE TERAMANE MONTEPULCIANO D'ABRUZZO
DOCG RISERVA



WINERY OVERVIEW

Fattoria Nicodemi is part of Abruzzo's first DOCG, Colline Teramane, a unique terroir just 6 miles (10 km) from the Adriatic Sea with 100% heirloom vines. The hilly estate covers a single plot of 38 hectares, of which 30 are under vine.

Current generation siblings Elena and Alessandro Nicodemi left their professions in Rome to take over the winery started by their father, Bruno, after his passing. Elena focuses on sales and oversees wine production. Alessandro manages administration, troubleshooting and oversees the winery staff.

Each year, Nicodemi produces ~200,000 bottles using only estate grown grapes. Native varieties of Montepulciano and Trebbiano produce Montepulciano d'Abruzzo Colline Teramane DOCG and Trebbiano d'Abruzzo DOC. Organic Certification was achieved beginning with the 2019 vintage. No chemical herbicides, pesticides or fertilizers are used on the vines.

VINEYARD

Vineyard sits at 250-300 meters in elevation and is east-south/east facing. Vines are trained Spurred cordon, Guyot, Abruzzo pergola and planted 1,600-2,500 plants/hectare. The vineyard is over 40 years old.

TERROIR

Medium texture limestone and clay soil

VITICULTURE

Average yield is 7 tons per hectare. Harvest is during the second half of October.

VINIFICATION

Maceration for 10 days. Fermentation in steel vats.

AGING

The wine is decanted to French oak barrels and aged for 12 months. It is aged for another 6 months in bottle before release.

TASTING NOTES

Intense ruby red hues open to a well-structured, well-balanced, persistent wine. An ample nose profile of blackberry, blueberry and blackcurrant notes, hints of red pepper and liquorice, nuanced with balsamic cues. A rich, stylish palate with a long finish.

