



WINEMAKER

Elena and Alessandro Nicodemi

FARMING

Certified Organic

VARIETALS

Montepulciano

AVAILABLE SIZES (L)

0.750



Nicodemi

Montepulciano d'Abruzzo 'Le Murate'

ITALY, ABRUZZO, COLLINE TERAMANE MONTEPULCIANO D'ABRUZZO
DOCG



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. The vines are planted in rich clay and limestone soils that give the wines the character the Nicodemis seek, benefiting from healthy day-night temperature ranges, and ventilation for ripening fruit.

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

Situated at 250-300 meters of altitude. Vines are trained by Guyot, Abruzzo pergola and planted at 5,000–1,600 plants/hectare.

TERROIR

Soils are medium-textured limestone and clay.

VITICULTURE

The average yield is 90 quintals/hectare. Harvest is the first and second week of October.

VINIFICATION

Maceration for 6–7 days. Alcoholic fermentation in stainless steel vats.

AGING

Aged in stainless steel vats. Bottle aged for 3 months.

TASTING NOTES

Intense ruby hues segue into a nose of sour cherry, blackberry and blackcurrant followed by rose petals and a touch of black pepper. The velvety tannins accompany a plush palate. The rich flavor partners perfectly with the acid backbone to bring freshness and length.

