



WINEMAKER

Elena and Alessandro Nicodemi

FARMING

Certified Organic

VARIETALS

Montepulciano

FEATURES

Bottle, Cork

AVAILABLE SIZES (L)

0.750



Nicodemi

Montepulciano d'Abruzzo 'Terrana'

ITALY, ABRUZZO, MONTEPULCIANO D'ABRUZZO DOC



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

Located in Notaresco at 250 - 300 meters in elevation, east/southeast facing, with an average vine age of 8 years. Vines are trained spurred cordon and guyot. Vines are planted 5000 vines/hectare and yield is 9 tons/hectare.

TERROIR

Medium texture limestone and clay soil

VITICULTURE

Harvested during the beginning of October by hand.

VINIFICATION

8 days of maceration followed by fermentation in stainless steel tanks at 25-28 degrees Celsius

AGING

Stainless steel, 3 months bottle

TASTING NOTES

Licorice, blueberries and red currents, a nice plush mid-palate, finishing with mild spice.

