



FATTORIA
NICODEMI

NOTARI

TREBBIANO D'ABRUZZO DOC SUPERIORE

The winery's Trebbiano cru was first produced in 2004 from a 40-year-old vineyard, selected for the quality of the grapes. The age of the vines and the hilltop site, with a north-east aspect, day-night temperature ranges, and excellent summer ventilation confer the wine with complexity and elegance, with minerality and tanginess to the fore. Without doubt a Trebbiano that is true to place and tradition.



TYPE: White

DESIGNATION: Trebbiano d'Abruzzo DOC Superiore

AREA: Abruzzo, Teramo hills

VARIETY: Trebbiano 100%

VINEYARDS:

MUNICIPALITY: Notaresco

ALTITUDE: About 300 meters

ASPECTING: North-East

SOILS: Medium-textured limestone and clay

TRAINING SYSTEM: Abruzzo pergola

DENSITY: 1,600 plants/hectare

VINEYARD AGE: >40 years

AVERAGE YIELD: 60 quintals/hectare

HARVEST METHOD: By hand in 20kg crates

VINIFICATION:

Destemming followed by soft pressing. Low-temperature decantation of must. Fermentation at low temperatures (15-16°C) with ambient yeasts for about 15 days, in steel vats. Maturation on the lees for 6 months with weekly stirring.

BOTTLE AGEING: 4 months

PRODUCTION: 10,000 750ml bottles and 200 1.5l magnum bottles.

SENSORY PROFILE: Straw yellow hues herald in a stylish sequence of generous floral, fruit and aromatic herb notes. The long, lingering flavour is tinged with a tanginess perfectly balanced with the softness of the wine, which closes with a persuasive mineral swathe.

SERVING COMPANIONS: Excellent with sea dishes like monkfish and recommended with mushroom recipes, grilled polenta, cheese. Also good with white meat like saffron chicken.

SERVING TEMPERATURE: 10-12°C