



WINEMAKER

Elena and Alessandro Nicodemi

FARMING

Certified Organic

VARIETALS

Trebbiano

ABV

12.5%

AVAILABLE SIZES (L)

0.750



Nicodemi

Trebbiano d'Abruzzo 'Le Murate'

ITALY, ABRUZZO, TREBBIANO D'ABRUZZO DOC

 WHITE

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 elevation. Vines are trained by Abruzzo pergola and are planted at 1,600-5,000 plants/hectare. The vineyard is 15 - 35 years old.

VITICULTURE

Average yield is 90 quintals/hectare. Harvest is second and third weeks in September.

VINIFICATION

Fermentation is conducted in steel vats at low temperatures (12-13 °C) for about 30-40 days, to safeguard aromatic potential during the process.

AGING

Aged on the lees for 3 months, with weekly stirring. Aged an additional 1 month in bottle.

TASTING NOTES

Straw yellow hues and an intense nose profile woven with notes of hedgerow and citrus fruits. The supple palate is well balanced and fresh, with a seductive tangy note. Pairs well with seafood salads and fish crudités; superb with risottos, or stuffed vegetables.

