

92 POINTS VINOUS

Nicodemi Trebbiano d'Abruzzo
DOCG 'Cocciopesto' 2022

"The 2022 Trebbiano d'Abruzzo Cocciopesto opens with a beguiling blend of **crushed stones, dried flowers, apricots and a lifting hint of fresh mint**. It is soothingly round and supple, with cooling acidity and ripe white pit fruits underscored by crunchy mineral tones and an herbal thrust toward the close. **This cleans up beautifully, leaving a liquid floral concentration and youthful tension as a saline tinge lingers on and on.** The Cocciopesto is refined for one year in amphora, six months of which are spent macerating on the skins."



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