



FATTORIA
NICODEMI

LE MURATE

CERASUOLO D'ABRUZZO DOC



DESIGNATION

Cerasuolo D'Abruzzo DOC

AREA

Abruzzo – Teramo hills

VARIETY

Montepulciano

ALTITUDE

250-300 metres

SOILS

Medium-textured limestone and clay

TRAINING SYSTEM

Abruzzo pergola, spurred cordon

DENSITY

1,600–5,000 plants/hectare

VINEYARD AGE

15–35 years

AVERAGE YIELD

80 quintals/hectare

HARVEST

First ten days in October

WINEMAKING METHOD

Cold maceration for 24 hours. First-run juice collected in vats. Fermentation in steel vats at low temperatures (12–13 °C) for 30–40 days to safeguard aromatic potential during the process.

AGEING

3 months in stainless steel vats.

BOTTLE AGEING

1 month

PRODUCTION

10,000 750ml bottles

SENSORY PROFILE

Renaissance red shades with notes of strawberry and pomegranate. A well-balanced mouth of softness, acidity and a mineral layer. A finale played out on unmistakable raspberry hints.

PAIRINGS

Excellent served with a platter of cured meats, but also with vegetarian dishes and legume soups.

SERVING TEMPERATURE

10–12 °C