



FATTORIA
NICODEMI

NOTÀRI

COLLINE TERAMANE
MONTEPULCIANO D'ABRUZZO DOCG



DESIGNATION

Colline Teramane Montepulciano d'Abruzzo DOCG
Riserva

AREA

Abruzzo – Teramo hills

VARIETY

Montepulciano

ALTITUDE

300 metres

SOILS

Medium-textured limestone and clay

TRAINING SYSTEM

Spurred cordon, Guyot, Abruzzo pergola

DENSITY

1,600–2,500 plants/hectare

VINEYARD AGE

>40 years

AVERAGE YIELD

70 quintals/hectare

HARVEST

Second ten days in October

WINEMAKING METHOD

Maceration for 10 days. Fermentation in steel vats.

AGEING

The wine is decanted to French oak barrels and aged
12 months

BOTTLE AGEING

6 months

PRODUCTION

13,000 750ml bottles
200 1.5l magnum bottles

SENSORY PROFILE

Intense ruby red hues open the way to a well-structured, well-balanced, persistent wine. An ample nose profile of blackberry, blueberry and blackcurrant notes, hints of red pepper and liquorice, nuanced with balsamic cues. A rich, stylish palate with a long finale.

PAIRINGS

Excellent with hot, spicy cuisine, or with classic Abruzzo dishes like lamb "cacio e ovo".

SERVING TEMPERATURE

16°-18°C