



FATTORIA
NICODEMI

NOTÀRI

TREBBIANO D'ABRUZZO DOC SUPERIORE



DESIGNATION

Trebbiano d'Abruzzo DOC Superiore

AREA

Abruzzo – Teramo hills

VARIETY

Trebbiano

ALTITUDE

300 metres

SOILS

Medium-textured limestone and clay

TRAINING SYSTEM

Abruzzo pergola

DENSITY

1,600 plants/hectare

VINEYARD AGE

>50 years

AVERAGE YIELD

60 quintals/hectare

HARVEST

Second–third ten days in October

WINEMAKING METHOD

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.

AGEING

On the lees for 6 months with weekly stirring.

BOTTLE AGEING

4 months

PRODUCTION

6,000 750ml bottles
200 1.5l magnum bottles

SENSORY PROFILE

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

PAIRINGS

Excellent with seafood dishes and recommended with mushroom recipes, grilled polenta, cheese. Also good with white meat like saffron chicken.

SERVING TEMPERATURE

10–12 °C