

PRODUCER: NICODEMI

REGION: ABRUZZO



DESCRIPTION: *In the Teramo subdistrict of the Montepulciano d'Abruzzo appellation, from the 2003 vintage on, a new and Abruzzo's first DOCG was granted: Colline Teramane. At medium altitude and closer to the seaside, a more favorable climate has proven to guarantee distinctly superior tannin maturity. The Nicodemi winery is in the center of this new appellation and with the close collaboration of Paolo Caciorgna, has established itself quickly as a leader and promoter of highest quality Montepulciano and Trebbiano.*

HISTORY: *Founded by Bruno Nicodemi, the property has now passed into the hands of the second generation and is currently being revamped by Elena and Alessandro Nicodemi. The typical "tendone" vineyard management prevalent in the area is being abandoned at Nicodemi in favor of the lower yielding "cordone" or cordon method of vine training. Additional experiments include tendone trellising at an opener shape and of lower yields, preserving the old vine Montepulciano viticultural material. The full potential of this area, not yet fully explored, will surely find the forefront of revelation in the hands of this ambitious brother and sister team in the Teramo Montepulciano d'Abruzzo appellation!*

APPELLATIONS: Montepulciano d'Abruzzo DOC, Montepulciano d'Abruzzo DOCG Trebbiano d'Abruzzo DOC, Cerasuolo d'Abruzzo DOC

LOCATION: Notaresco, TE

REGION: Abruzzo

VITICULTURE: Sustainable

YEASTS: Cultured

VARIETALS: Montepulciano, Trebbiano

ENOLOGIST: Paolo Caciorgna

VITICULTURIST: Federico Curtaz

HECTARES VINEYARD: 30

TOT PROD BOTTLES: 250,000

SOIL TYPE: Medium mix of limestone and clay



TREBBIANO D'ABRUZZO

VARIETY: 100% Trebbiano

APPELLATION: Trebbiano d'Abruzzo DOC

TOTAL PRODUCTION: 40,000 bottles

VINEYARD ALTITUDE: 300 meters

AGING: 3 month stainless steel on yeast with weekly battonage, 1 month bottle

MACERATION TIME: None

VINIFICATION METHOD: Hand-picked selection is gently pressed, must is gravity-settled at low temperature for clarification, inoculated with yeasts, and fermented in steel at 20-22°C.



NOTARI BIANCO TREBBIANO D'ABRUZZO

VARIETY: 100% Trebbiano

APPELLATION: Trebbiano d'Abruzzo DOC Superiore

TOTAL PRODUCTION: 10,000 bottles

VINEYARD ALTITUDE: 300 meters

AGING: 90% 4 months in stainless steel on yeast, 10% 4 months barrique on yeast, 4 months bottle

MACERATION TIME: None

VINIFICATION METHOD: Hand-picked selection is gently pressed, must is gravity-settled at low temperature for clarification, inoculated with yeasts, and fermented in steel at 20-22°C. 10% of the wine ferments in 1st use barriques.



CERASUOLO

VARIETY: 100% Montepulciano

APPELLATION: Cerasuolo d'Abruzzo DOC

TOTAL PRODUCTION: 10,000 bottles

VINEYARD ALTITUDE: 300 meters

AGING: 3 months stainless steel, 1 month bottle

MACERATION TIME: None

VINIFICATION METHOD: Hand-picked selection is gently pressed, free-run must is gravity-settled at low temperature for clarification, inoculated with yeasts, and fermented in steel at 18-20°C.



TERRANA

VARIETY: 100% Montepulciano

APPELLATION: Montepulciano d'Abruzzo DOC

TOTAL PRODUCTION: 50,000 bottles

VINEYARD ALTITUDE: 250 meters

AGING: 1 month stainless steel, 3 months bottle

MACERATION TIME: 8 days

VINIFICATION METHOD: Hand-picked selection is de-stemmed.

Maceration for 8 days on the skins, alcoholic fermentation in steel at 25-28°C, followed by malolactic fermentation.



MONTEPULCIANO D'ABRUZZO

VARIETY: 100% Montepulciano

APPELLATION: Montepulciano d'Abruzzo DOC

TOTAL PRODUCTION: 120,000 bottles

VINEYARD ALTITUDE: 250 meters

AGING: 4 months used French barrique, 6 months bottle

MACERATION TIME: 8-10 days

VINIFICATION METHOD: Hand-picked quality selection is de-stemmed.

Maceration for 8-10 days on the skins, alcoholic fermentation in steel at 25-28°C, followed by malolactic fermentation in once used French barriques.



NOTARI MONTEPULCIANO D'ABRUZZO

VARIETY: 100% Montepulciano

APPELLATION: Montepulciano di Abruzzo Colline Teramane DOCG

TOTAL PRODUCTION: 20,000 bottles

VINEYARD ALTITUDE: 300 meters

AGING: 12 months used French barrique, 6 months bottle

MACERATION TIME: 15 days

VINIFICATION METHOD: Hand-picked quality selection is de-

stemmed. Maceration for 15 days on the skins, alcoholic fermentation in steel at 25-28°C, followed by malolactic fermentation in French barriques.



NEROMORO RISERVA

VARIETY: 100% Montepulciano

APPELLATION: Montepulciano d'Abruzzo DOCG

TOTAL PRODUCTION: 10,000 bottles

VINEYARD ALTITUDE: 300 meters

AGING: 15 months new and used French barrique, 6 months bottle

MACERATION TIME: 15 days

VINIFICATION METHOD: Hand-picked quality selection in the vineyard followed by a second triage in the winery. Maceration for 15 days on the skins, alcoholic fermentation in steel at 25-28°C. The wine is drawn off, undergoes malolactic fermentation, and is racked into new and once used barrels for aging. Select lots are then blended, racked again, and bottled, with no clarification or filtering, and aged for another 6 months.
