



FATTORIA
NICODEMI

LE MURATE

MONTEPULCIANO D'ABRUZZO
COLLINE TERAMANE DOCG

The Montepulciano was first produced back in 1977. From 2014 we elevated this wine to the ranks of a Montepulciano d'Abruzzo Colline Teramane DOCG, an authentic testimonial to this vineyard country and its cultivar. "Le Murate", named after one of Notaresco's old districts, is made from selected grapes from our legacy of Abruzzo pergola vines, planted in the 1970s, and from more recent plantings, which are about 15 years old.



TYPE: Red

DESIGNATION: Montepulciano d'Abruzzo Colline Teramane DOCG

AREA: Abruzzo, Teramo hills

VARIETY: Montepulciano 100%

VINEYARDS:

MUNICIPALITY: Notaresco

ALTITUDE: 250-300 meters

ASPECTING: East/South East

SOILS: Medium-textured limestone and clay

TRAINING SYSTEM: Guyot, Abruzzo pergola

DENSITY: 5,000-1,600 plants/hectare

VINEYARD AGE: From 15 to 40 years

AVERAGE YIELD: 90 quintals/hectare

HARVEST METHOD: By hand

VINIFICATION:

Destemming and soft crushing, followed by 6-7 days of maceration on the skins. Devatting. Alcoholic fermentation at controlled temperatures in steel vats. About 30% of the wine is decanted to small, second passage French oak barrels (225 litres) for malolactic fermentation lasting 4 months. The blended wine matures in steel, then ages in wood. Prior to bottling is undergoes gentle filtration.

BOTTLE AGEING: 3 months

PRODUCTION: 100,000 750ml bottles

SENSORY PROFILE: Intense ruby hues announce a nose of sour cherry, blackberry and blackcurrant followed by rose petals and a touch of black pepper. The velvety tannins accompany a plush palate. The rich flavour fuses perfectly with a structure vaunting an acid note bringing freshness and length

SERVING COMPANIONS: Recommended with mature cheese and with first courses with savoury meat-based sauces, or mains of roast or barbecued meat.

SERVING TEMPERATURE: 16-18°C