



FATTORIA
NICODEMI

LE MURATE

TREBBIANO D'ABRUZZO DOC

Our classic Trebbiano, made as always from heritage vines planted in the early 1970s, flanked by younger stock added in the early 2000s. We harvest slightly ahead of time to ensure the wine has a fresh, perky note. The secret of this Trebbiano's finesse and elegance lies in being true to tradition while keeping an open mind to new ideas.



TYPE: White

DESIGNATION: Trebbiano d'Abruzzo DOC

AREA: Abruzzo, Teramo hills

VARIETY: Trebbiano 100%

VINEYARDS:

MUNICIPALITY: Notaresco

ALTITUDE: 250-300 meters

ASPECTING: East

SOILS: Medium-textured limestone and clay

TRAINING SYSTEM: Abruzzo pergola; Guyot

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

VINEYARD AGE: 15-35 years

AVERAGE YIELD: 90 quintals/hectare

HARVEST METHOD: By hand

VINIFICATION:

Destemming followed by soft pressing and settling at low temperatures.

Fermentation is conducted in steel vats at low temperatures (12-13 °C) for about 30-40 days, to safeguard aromatic potential during the process. Maturation is on the lees for 3 months, with weekly stirring.

BOTTLE AGEING: 1 month

PRODUCTION: 40,000 750ml bottles

SENSORY PROFILE: Straw yellow hues herald an intense nose profile woven with notes of hedgerow and citrus fruits. The supple palate is well balanced and fresh, with a seductive tangy note.

SERVING COMPANIONS: Perfect with seafood salads and fish crudités; superb with risottos, stuffed vegetables; ideal for wok recipes.

SERVING TEMPERATURE: 8-10°C