



FATTORIA
NICODEMI

NOTÀRI

MONTEPULCIANO D'ABRUZZO
COLLINE TERAMANE DOCG

Notàri is the ancient name of our town, Notaresco, but also a name we chose to conjure up the character of our hills, gazing out to sea with the Gran Sasso massif standing guard. The first vintage was in 2003 and Montepulciano is a blend of three heirloom vineyards of different ages, aspecting and training systems.



TYPE: Red

DESIGNATION: Montepulciano d'Abruzzo Colline Teramane DOCG

AREA: Abruzzo, Teramo hills

VARIETY: Montepulciano 100%

VINEYARDS:

MUNICIPALITY: Notaresco

ALTITUDE: 300 meters

ASPECTING: East/South

SOILS: Medium-textured limestone and clay

TRAINING SYSTEM: Spurred cordon, Guyot, Abruzzo pergola

DENSITY: 1,600-2,500 plants/hectare

AVERAGE AGE OF THE VINEYARD: 35 years

AVERAGE YIELD: 70 quintals/hectare

HARVEST METHOD: By hand in 20kg crates

VINIFICATION:

Destemming followed by 10 days on skins. Alcoholic fermentation at controlled temperature in steel tanks. The wine is decanted to 500l first-and second-passage French oak barrels for malolactic fermentation and 12 months maturation. After gentle filtration, the wine is assembled and bottled.

BOTTLE AGEING: 6 months

PRODUCTION: 20,000 750ml bottles and 200 1.5l magnum bottles.

SENSORY PROFILE: The intense ruby red hues are tinged with violet. The nose is swathed in forest berries like blackberry and blueberry, then cloves, lavender and rosemary. The stylish palate is tangy, with mineral notes and closes with lengthy hints of blackcurrant and a balsamic nuance.

SERVING COMPANIONS: Excellent with hot, spicy cuisine, or with Abruzzo's classic dishes like lamb "cacio e ovo".

SERVING TEMPERATURE: 16-18°C