



FATTORIA
NICODEMI

LE MURATE

COLLINE TERAMANE
MONTEPULCIANO D'ABRUZZO DOCG



DESIGNATION

Colline Teramane Montepulciano d'Abruzzo DOCG

AREA

Abruzzo – Teramo hills

VARIETY

Montepulciano

ALTITUDE

250-300 metres

SOILS

Medium-textured limestone and clay

TRAINING SYSTEM

Guyot, Abruzzo pergola

DENSITY

5,000–1,600 plants/hectare

VINEYARD AGE

20–40 years

AVERAGE YIELD

90 quintals/hectare

HARVEST

First and second ten days in October

WINEMAKING METHOD

Maceration for 6–7 days. Alcoholic fermentation in steel vats.

AGEING

The wine ages in steel vats

BOTTLE AGEING

3 months

PRODUCTION

100,000 750ml bottles
200 1.5l magnum bottles

SENSORY PROFILE

Intense ruby hues segue into 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 partners perfectly with the acid backbone to bring freshness and length.

PAIRINGS

Recommended with mature cheese and with first courses with savoury meat-based, amatriciana or carbonara sauces. Also with mains of roast or barbecued meat.

SERVING TEMPERATURE

16°-18°C