



FATTORIA
NICODEMI

LE MURATE

PECORINO COLLI APRUTINI IGT



DESIGNATION

Pecorino Colli Aprutini IGT

AREA

Abruzzo – Teramo hills

VARIETY

Pecorino

ALTITUDE

300 metres

SOILS

Limestone and clay

TRAINING SYSTEM

Row

DENSITY

3.500 plants/hectare

VINEYARD AGE

20 years

AVERAGE YIELD

80 quintals/hectare

HARVEST

First weeks in September

WINEMAKING METHOD

Maceration of 4 hours at low temperature, then soft crushing to produce first-run juice. For the next 5 days the juice undergoes stabulation at low temperature to and is stirred daily. Spontaneous fermentation follows at 16 °C.

AGEING

3 months on fine lees with weekly stirring.

BOTTLE AGEING

2 months

PRODUCTION

2,500 750ml bottles

SENSORY PROFILE

Golden yellow hue ushering in a nose of aromatic herbs and balsamic hints. The fruit notes are typical of yellow-fleshed fruit but with no lack of citrusy scents. The mouth is intense with good acidity and a well-developed structure. Crisp mineral notes conjure up stylish, lingering citrus fruit.

PAIRINGS

Fish in general, excellent with shellfish, crudités, fried fish. Equally good with white meat like rabbit, poultry and mid-ripe cheeses.

SERVING TEMPERATURE

16–18 °C