



FATTORIA
NICODEMI

NEROMORO

COLLINE TERAMANE
MONTEPULCIANO D'ABRUZZO DOCG RISERVA



DESIGNATION

Colline Teramane Montepulciano d'Abruzzo DOCG
Riserva

AREA

Abruzzo – Teramo hills

VARIETY

Montepulciano

ALTITUDE

300 metres

SOILS

Medium-textured limestone and clay

TRAINING SYSTEM

Abruzzo pergola

DENSITY

1,600 plants/hectare

VINEYARD AGE

>50 years

AVERAGE YIELD

60 quintals/hectare

HARVEST

Second ten days in October

WINEMAKING METHOD

Destemming followed by maceration for 15–20 days,
with fermentation in vertical vats

AGEING

Aged in new and second-fill barriques for 16–18
months. Racking, no fining and no filtration before
bottling.

BOTTLE AGEING

6 months

PRODUCTION

6,000 750ml bottles
200 1.5l magnum bottles.

SENSORY PROFILE

Intense ruby red hues open the way to a well-structu-
red, well-balanced, persistent wine. An ample nose
profile of blackberry, blueberry and blackcurrant no-
tes, hints of red pepper and liquorice, nuanced with
balsamic cues. A rich, stylish palate with a long finale.

PAIRINGS

Superb with sweet and sour dishes, mature cheese,
roast and barbecued meat, game, and traditional
Abruzzo fare

SERVING TEMPERATURE

16°-18°C