



— FATTORIA —
NICODEMI

NEROMORO

MONTEPULCIANO D'ABRUZZO
COLLINE TERAMANE DOCG RISERVA

The Neromoro cru was the result of exciting research and a special selection of Montepulciano grapes from a single plot. There is no doubt that the particular Montepulciano biotype found here and the age of the vines are the milieu for grapes rich in polyphenols, while a low yield per hectare ensures perfect ripening. Neromoro is our dream come true of a wine that expresses the qualities of our homeland, the breezes that cool it on summer afternoons, and our philosophy. Harvested from such a venerable vineyard, the wine is infused with its past and peasant roots. A wine that mirrors who we are: fervent, elegant passionate yet refined.



TYPE: Red

DESIGNATION: Montepulciano d'Abruzzo Colline Teramane DOCG Riserva

AREA: Abruzzo, Teramo hills

VARIETY: Montepulciano 100%

VINEYARDS:

MUNICIPALITY: Notaresco

ALTITUDE: 300 meters

ASPECTING: East

SOILS: Medium-textured limestone and clay

TRAINING SYSTEM: Abruzzo pergola

DENSITY: 1,600 plants/hectare

AVERAGE AGE OF THE VINEYARD: > 45 years

AVERAGE YIELD: 60 quintals/hectare

HARVEST METHOD: By hand in 20kg crates

VINIFICATION:

Destemming. Maceration 15-20 days, with fermentation in vertical vats.

Devatting then malolactic fermentation. Racking to new and second passage barriques. Ageing for 16-18 months, racking, no fining and no filtration before bottling.

BOTTLE AGEING: 6 months

PRODUCTION: 10,000 750ml bottles and 200 1.5l magnum bottles.

SENSORY PROFILE: A well-structured, well-balanced and lingering wine of an intense ruby red. An ample nose profile offers notes of blackberry, blueberry and blackcurrant, with hints of red pepper and liquorice, and a balsamic nuance. The rich, stylish palate shows a long finale.

SERVING COMPANIONS: Superb with sweet and sour dishes, mature cheeses, and classic pasta recipes; roast and barbecued meat; game; traditional Abruzzo fare like mutton "callara".

SERVING TEMPERATURE: 16-18°C