



— FATTORIA —  
**NICODEMI**

# COCCIOPESTO

TREBBIANO D'ABRUZZO DOC



The future is shaped by the past with COCCIOPESTO Trebbiano d'Abruzzo, a project that began to take shape with the 2017 vintage, when we decided to make a Trebbiano using cocciopesto. The jars known as cocciopesto are made from opus signinum, an ancient technique that mixes brick, stone fragments, sand, binder and water, then is air-dried for at least 30 days. Cocciopesto differs from terracotta and was used by the Romans to clad aqueducts, cisterns and thermal baths. We were fascinated by the idea of making wine from a 50-year-old pergola vineyard, with perfect phenolic ripeness and using the age-old maceration method. The grapes were destemmed, but not crushed, and fermented in cocciopesto with ambient yeasts. After ten days of maceration and manual punching down, followed by first racking, the wine went back to the cocciopesto jars to finish fermentation and refinement and is bottled unfiltered.

**TYPE:** White

**DESIGNATION:** Trebbiano d'Abruzzo doc

**AREA:** Abruzzo - Teramo hills

**VARIETY:** 100% Trebbiano

**VINEYARD:**

**MUNICIPALITY:** Notaresco

**ALTITUDE:** 300 m slm

**ASPECTING:** Northwest

**TYPE OF SOIL:** Medium-textured clay and limestone

**TRAINING SYSTEM:** Abruzzo pergola

**DENSITY:** 1,600 plants / hectare

**VINEYARD AGE:** Over 45 years

**AVERAGE YIELD:** 50 quintals / hectare

**HARVEST:** By hand in 20kg boxes

**VINIFICATION:** Grapes are destemmed, but not crushed, and fermented in cocciopesto with ambient yeasts. Maceration lasts about 10 days, during which time manual punching-down is performed. After this, the wine is drawn off and returned to the cocciopesto to complete fermentation, proceeding with refinement until it is bottled unfiltered.

**BOTTLE AGEING:** 2 months

**PRODUCTION:** 1,200 750ml bottles

**PAIRINGS:** Perfect with fish-based dishes like seafood salad and raw fish. Excellent with risotto and wok-tossed greens. A good partner for white meats and not overly mature cheeses.

**SERVING TEMPERATURE:** 10°-12°c