

MALANDRINO MONTEPULCIANO D'ABRUZZO DOC

CATALDI MADONNA WINE DESCRIPTION

This small, family winery is located high in the plains near L'Aquila. Founded in 1920 by Antonio Cataldi Madonna, the winery is now run by son Luigi who produces some of Abruzzo's best reds, whites, and roses. Starting from the 2012 vintage, Malandrino represents the entry level Montepulciano d'Abruzzo for Cataldi Madonna. This wine is produced from grapes grown in six vineyards in Ofena, the "oven of Abruzzo". Malandrino means a rascal or to be naughty. The name was selected during a dinner with friends at the winery.

TASTING NOTES

Deep ruby red color and nuances of ruby red, little transparency. The bouquet on the nose is intense, clean and pleasing, with aromas of black cherry, blueberry, plum, carob and violet followed by pleasing aromas of walnut-husk. On the palate it is balanced, with agreeable tannins, good body and intense flavors; persistent finish with flavors of black cherry and plum.

FOOD PAIRING

Ideal throughout the meal and can stand up to strong flavors

VINEYARD & PRODUCTION INFO

Vineyard location:	Cona, Cellaro, Picolle, Campogalliano, Collelungo, and Macerone
Soil composition:	Clay and limestone with medium texture and rich in skeleton
Training method:	Pergola (Macerone) and spalliera (younger vineyards)
Elevation:	1,375 ft a.s.l.
Exposure:	North west
Vines planted:	1970 - 2004
First vintage:	2012

WINEMAKING & AGING

Varietal composition:	100% Montepulciano d'Abruzzo
Maceration technique:	On the skins for 25 days with regular destage and pumping over
Type of aging container:	Stainless steel tanks and concrete vats
Length of aging before bottle:	12 months
Length of bottle aging:	3 months

ANALYTICAL DATA

Alcohol:	14 %
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PRODUCER PROFILE

Estate owned by: Giulia Cataldi Madonna
Winemaker: Lorenzo Landi
Total acreage of vine: 74 (30 Ha)
Winery Production: 240,000 bts
Region: Abruzzo

