



MONTEPULCIANO D'ABRUZZO 'MALANDRINO'

Abruzzo, Italy

Cataldi Madonna

www.cataldimadonna.com

Method & Production

Soft pressing, post fermentation maceration of 25 days with periodic pumpovers and delestage. After racking the wine undergoes malolactic fermentation in stainless steel.

The wine is aged for at least 12 months in a combination of cement vats and stainless steel, followed by at least 3 months in bottle.

After the discovery and restoration of some historic cement tanks found at the winery, the wine became completely un-oaked from 2012.

Tasting Notes

Intense, clean and attractive aromas of black cherry, blueberry, plum and violet with almond flowers and walnut husks. Good body, well balanced, nice supple tannins, finish is persistent with flavors of black cherry and plum.

Food Matching

Pork and red pepper stew with polenta, veal osso bucco, rigatoni with pancetta and tomato.

| Code | Label name | Grape variety | Vintage | Alcohol | Closure type | Case size | Organic | Biodynamic | Vegan | Natural |
|-----------------|--------------------------------------|-------------------------|---------|---------|--------------|-----------|---------|------------|-------|---------|
| Red Wine | | | | | | | | | | |
| CM0623 | Montepulciano d'Abruzzo 'Malandrino' | Montepulciano D'Abruzzo | 2023 | 14.0% | Cork | 6X0.75lt | No | No | No | No |