

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										
CM0624	Montepulciano d'Abruzzo 'Malandrino'		2024	14.0%	Cork	6x0.75lt	No	No	No	No