



## MONTEPULCIANO D'ABRUZZO 'TONÌ'

Abruzzo, Italy

Cataldi Madonna

[www.cataldimadonna.com](http://www.cataldimadonna.com)

### Method & Production

The Montepulciano grapes are hand-harvested in the beginning of October. Maceration on the skins for 20-25 days and fermentation in stainless steel tank. Tonì ages for 2 years in new French oak barrel (25h) before bottling.

### Tasting Notes

A rich, textured expression of dark fruit, balanced by oak and slight smoky notes. On the palate, it is dry and warming, with elegant tannins and medium body. Mature fruit notes accompanied by pleasant acidity give this wine a fresh and full character, very refined and long on the finish.

Code	Label name	Grape variety	Vintage	Alcohol	Closure type	Case size	Organic	Biodynamic	Vegan	Natural
<b>Red Wine</b>										
CM0817	Montepulciano d'Abruzzo 'Tonì'	Montepulciano D'Abruzzo	2017	14.5%	Cork	6X0.75lt	No	No	No	No