

# CATALDI MADONNA

## TONÌ MONTEPULCIANO D'ABRUZZO DOC

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. THIS SINGLE VINEYARD INTERPRETATION OF MONTEPULCIANO IS REFINED OVER A YEAR LONGER IN THE BOTTLE THAN CATALDI MADONNA'S ENTRY-LEVEL MONEPULCIANO. THE USE OF DISCRETE OAK GIVES ADDED COMPLEXITY TO THE FINAL WINE.

### TASTING NOTES

Bright ruby red color. The bouquet on the nose is a rich, textured expression of dark fruit with balanced oak and smoky notes. On the palate it is dry and warm with elegant tannins and medium body; mature fruit notes accompanied by pleasant acidity give this wine a fresh full character, very refined and long on the finish.

### FOOD PAIRINGS

Ideal throughout the meal and can stand up to strong flavors.

### VINEYARD & PRODUCTION INFO

<b>Vineyard location:</b>	Cona vineyard, near Ofena
<b>Soil composition:</b>	Clay loam rich in calcareous skeleton
<b>Training method:</b>	Spallier
<b>Elevation:</b>	1250 m/asl
<b>Exposure:</b>	Northwest
<b>First vintage:</b>	1990
<b>Production:</b>	6,600

### WINEMAKING & AGING

<b>Variety composition:</b>	100% Montepulciano d'Abruzzo
<b>Fermentation container:</b>	Stainless steel
<b>Maceration technique:</b>	On the skins for 20-25 days
<b>Type of aging container:</b>	French oak barrels
<b>Length of aging:</b>	12 months
<b>Length of bottle aging:</b>	18 months

### TECHNICAL DATA

<b>Alcohol:</b>	14.%
<b>Residual sugar:</b>	g/L
<b>Acidity:</b>	g/L
<b>Dry extract:</b>	g/L

### PRODUCER PROFILE

<b>Estate owned by:</b>	Luigi Cataldi Madonna
<b>Winemaker:</b>	lorenzo Landi
<b>Total land under vine:</b>	74 hectares
<b>Total winery production:</b>	240,000 bottles/year
<b>Region:</b>	Abruzzo



### SCORES & INFO



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