

MALANDRINO

MONTEPULCIANO D'ABRUZZO DOC



VINEYARD & PRODUCTION INFO

Soil composition: clay and limestone with medium texture and rich in skeleton

Training method: Pergola + Espalier (younger vineyards)

Elevation: 1,375 ft a.s.l.

Exposure: North-West

Vines age: 55-20 years

First vintage: 2012



WINEMAKING & AGING

Varietal composition: 100% Montepulciano d'Abruzzo
Fermentation

Container: stainless steel tanks

Maceration

Technique: on the skins with regular delestage and pumping over

Length: 25 days

Aging

Container: stainless steel tanks and concrete vats

Length: 12 months

In bottle: 3 months



TECHNICAL DATA

Alcohol: 13.5%



FOOD PAIRINGS

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



TASTING NOTE

Deep ruby red color with nuances of ruby red and little transparency.

The bouquet on the nose is intense, clean and pleasing, with aromas of black cherry, blueberry, plum, carob and violet, followed by pleasant 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.

PRODUCER PROFILE

Estate owned by: Giulia Cataldi Madonna

Winemaker: Lorenzo Landi

Total land under vine: 74 Ha

Winery production: 240,000 bts

Region: Abruzzo (Italy)

