

MALANDRINO

CERASUOLO D'ABRUZZO DOC



VINEYARD & PRODUCTION INFO

Soil composition: clay loam rich in calcareous skeleton

Training method: Pergola

Elevation: 1,250 ft a.s.l.

Exposure: North-West

Vines age: 55 years

Production: 100,000 bottles



WINEMAKING & AGING

Varietal composition: 100% Montepulciano d'Abruzzo

Fermentation

Container: stainless steel tanks

Length: 30 days

Temperature: 59-63 °F

Aging

Container: stainless steel tanks

In bottle: 3 months



TECHNICAL DATA

Alcohol: 12.5%



FOOD PAIRINGS

Pairs well with tomato-focused dishes and fried courses.



TASTING NOTE

Bright, concentrated rose color.

The bouquet on the nose is intense, clean, and pleasing, with aromas of red cherry, wild strawberry, and almond. On the palate, it is fresh and approachable, with a persistent fruity finish.

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)

