

MALANDRINO

TREBBIANO D'ABRUZZO DOC



VINEYARD & PRODUCTION INFO

Soil composition: clay loam rich in calcareous skeleton

Training method: Espalier + Pergola

Elevation: 1,310 ft a.s.l. - 1,215 ft a.s.l

Exposure: North-West

Vines age: 55-20 years

Production: 35,000 bottles



WINEMAKING & AGING

Varietal composition: 100% Trebbiano 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

Ideal as an everyday wine, it pairs well with fish and white meats.



TASTING NOTE

Bright straw-yellow color.

The bouquet on the nose is intense, with pleasing, clean, and elegant aromas of acacia, hawthorn, kiwi, lemon, almond, apple, coconut, and pear.

On the palate, it is characterized by an agreeable, crisp attack, with well-balanced, intense flavors and a persistent 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)

