

CATALDI MADONNA **MALANDRINO TREBBIANO D'ABRUZZO DOC**



PRODUCER PROFILE

Estate owned by: Luigi Cataldi Madonna
Winemaker: Lorenzo Landi
Total acreage of vine: 74 (30 Ha)
Winery Production: 240,000 bts
Region: Abruzzo

WINE DESCRIPTION

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. Trebbiano d'Abruzzo offers an interesting white wine, with a creamy mouthfeel, plenty of acidity and a citrusy minerality, alternative to Abruzzo's other white wines, such as Pecorino wines, which are more structured and saline.

TASTING NOTES

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.

FOOD PAIRING

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

VINEYARD & PRODUCTION INFO

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| Vineyard location: | Mandrella and Frontone, Ofena |
| Soil composition: | Clay loam rich in calcareous skeleton |
| Training method: | Spalliera (Mandrella), pergola (Frontone) |
| Elevation: | 1,310 ft (Mandrella), 1,215 ft (Frontone) |
| Exposure: | North west |
| Vines planted: | 2003 (Mandrella) and 1990 (Frontone) |
| Production: | 35,000 bottles |

WINEMAKING & AGING

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| Varietal composition: | 100% Trebbiano d'Abruzzo |
| Fermentation container: | Stainless steel tanks for 30 days at 15-17°C |
| Type of aging container: | Stainless steel tanks |
| Length of bottle aging: | 3 months |

ANALYTICAL DATA

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| Alcohol: | 12.5 % |
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