

**Cataldi Madonna Malandrino
Montepulciano d'Abruzzo
DOC 2017**



Cataldi Madonna

SCORE

89

Opaque ruby in color, with dense purple highlights, this red is rich in dark cherry and plum, mixed with tobacco and a hint of rubber. Time in stainless steel and concrete has left the fruit pure and clean, yielding a dark-fruit-coulis flavor on the palate that's brightened up by a brisk line of crushed stone. Well-mannered tannins and integrated acidity lend just enough support.



Wine Enthusiast, July 2020

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