



Winemaker: Alfio & Rosario Madaudo
Generation: 3rd & 4th



Sicilia Illustrata Etna Rosso DOC

From the high altitude, volcanic soils of Mount Etna's Contrada San Lorenzo comes this classic Sicilian powerhouse loaded with dark fruits, vertical tannins, and telltale elements of tobacco and smoke. Father-son winemakers Alfio and Rosario Madaudo have crafted a wine that speaks directly to their island's warm climate, but simultaneously showcases an elegance we more often associate with wines from the north. Lush, lingering, sophisticated, and waiting for bold summertime flavors off the grill.

WINEMAKER BIOGRAPHY

With all hands on deck, Cantine Madaudo is a true Sicilian family affair: 4th generation winemaker Rosario Madaudo works beside his father, Alfio, and uncle, Andrea, along with his younger brother, Giuseppe and two cousins, Maria Pia and Cristina. Together, they have transformed a small family tradition into a serious estate with vineyards in both Sambuca di Sicilia and the north slope of Mt. Etna.

ENOLOGIST

Vito Giovinco

TASTING NOTES

Color Dark cherry skin
Nose Dark cherry, tobacco, and black cassis
Palate Elegant, lush, and sophisticated
Finish Lingering fruit and vertical tannins



VINEYARD & VINIFICATION

Vineyard Location	Etna DOC, Sicily
Vineyard Size	12 ha
Varietals List	90% Nerello Mascalese 10% Nerello Cappuccio
Farming Practices	Organically farmed (non-certified), dry-farmed, grapes picked by hand
Elevation	600 m
Soils	Volcanic
Maturation Summary	In small barrels for 4 months and bottled for 2 months
Alcohol	14.0 %
Acidity	5.5 g/liter
Residual Sugar	1 g/liter
Annual Production	20,000 bottles



REGION

SICILY

A Mediterranean crossroads and Italy's largest autonomia, Sicily has been home to winemaking for some 6000 years. In the 8th century BC, the Greeks brought more advanced viticultural techniques to the island, and a brisk trade with Phoenicians and Romans ultimately followed. In more recent centuries, Sicily has been known mainly as a bulk provider of wine grapes – with the focus primarily on quantity – but that reputation is swiftly changing. In the 1980s and 1990s, Sicily's unusual terroir and potential for fine wines finally began to garner attention. Much of the acclaim was initially directed at international staples like Chardonnay and Syrah, but starting in the 2000s, natives like Nero d'Avola and Nerello Mascalese began taking their rightful place center-stage.

A trio of red grapes in particular are driving Sicily's growth today: Nero d'Avola, with its brambly fruit, juicy acidity, and softer tannins, is the most widely planted and wines are often fresh, unoaked, and affordable; Frappato, another easy-drinker with supple tannins, is mostly used as a blending grape; Nerello Mascalese, the powerful, elegant, and sometimes spicy or mineral-driven baseline for Etna reds, is second in volume to Nero d'Avola, but has been rising along with the DOC's popularity. White varieties of note include Cataratto, the most widely planted and often a starting point for Marsala; Grillo and Insolia, a pair of medium-bodied grapes that provide dry but substantive wines; and Carricante, the lush but zippy force behind Etna Bianco. With its dry, Mediterranean climate, Sicily affords its 23 DOCs and single DOCG abundant sunshine, moderate winter rainfall, and constant coastal breezes. As a result, the island's also well-suited to organic farming and the natural wine movement.

ETNA DOC

Established in 1968, the increasingly popular – and wholly unique – Etna DOC lies on and around Europe's largest active volcano. Much of Mount Etna's verdant natural landscape is protected under the auspices of the Parco dell'Etna, so even though vineyards have increased by nearly 200% in the past decade, the overall growing zone remains finite. (Currently, there are just over 900 hectares under vine.) With global demand at an all-time high and prices skyrocketing, some have likened the appellation to an "Italian Burgundy". Production is centered around the villages of Randazzo, Solicchiata and Passopisciaro, where growers have used dry stone lava to create terraces for centuries.

Mungibeddu, or 'A Muntagna, as Etna's called by the Sicilians, is home to a fascinating red varietal that doesn't thrive anywhere else on the island. Nerello Mascalese is a dark-skinned, herbaceous, and earthy grape that likes to show off its ripe largesse at warmer, lower altitudes; as the elevation increases and temperatures fall, it showcases higher acidity, taut, "vertical" tannins (not unlike those of Nebbiolo) and, thanks to the basalt-based soils, a marked minerality. Different deposits of volcanic soil can lead to myriad variations on this theme, however. With over 200,000 years of eruptions, countless lava flows have cascaded down Etna's slopes, intersecting and overlapping one another, such that even small estates may host multiple micro-terroirs.

Red and rosé wines from this DOC must be at least 80% Nerello Mascalese, with a maximum 20% Nerello Capuccio. Bianco must use a Minimum of 60% Carricante, with a maximum 40% Cataratto and/or a maximum of 15% of other permitted white varieties, including Trebbiano and Minella Bianca.



CANTINE MADAUDO

Rosario Madaudo's legacy of wine started with a small farm back in 1945, when his great-grandfather began working their first vines in Villafranca Tirrena, a small, coastal commune on the Tyrrhenian side of Messina in the northeast corner of Sicily. Today, the young winemaker assists his father, Alfio, and uncle, Andrea, oversee a thriving business that includes 20 hectares on the north slope of Mt. Etna (some 90 km away), 40 hectares in the Agrigento (on the other side of the island), and a hip wine bar devoted to bubbly attached to the winery in their hometown. What impresses Rosario the most is what happened in the years he went away to school in Milano, studying first economics and then getting a masters in food and wine communications. Upon returning home, he was amazed at how his elders had taken a small family business and added an exponential, expanding production far beyond the previous generation. He speaks excitedly both of their accomplishments and of his own desire to bring the business full circle one day by adding a small, single estate to the equation. In the meantime, he remains humble and industrious in the cellar, working alongside his younger brother, Giuseppe, cousins Maria Pia and Cristina, and also his wife Alda, whom he met in school in Milan.

A mainstay in Messina (also a mecca of Sicilian street food), sparkling wine remains a center of gravity for the Madaudo family - they produce a wide array of bubbles, spanning both traditional method and charmat. For their Grillo Cuvee, grapes are grown in the high, warm hills of the Agrigento region. (The base wine is then transported to their bottling facility in Messina.) This first love also influenced their choice of enologists: extremely well-known in Sicily, Vito Giovenco specializes in Sicilian sparkling wine and, as it happens, himself owns vineyards in the same two areas as the Madaudo's: Sambuca di Sicilia and the Contrada San Lorenzo cru on the north slope of Etna. Coincidence? Possibly... or perhaps they all know something the rest of us do not!