



CATALDI
MADONNA

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Abruzzo, Italy

www.cataldimadonna.com

Cataldi Madonna produces some of Italy's greatest white wines of today and is regarded by wine experts as not only one of the top wineries in Abruzzo, but in Italy as well. Second generation winemaker, Luigi, followed in his father's footsteps and brought the estate, which was originally founded in 1920, to stardom. In 1968, the estate underwent massive modernization efforts with vineyards being replanted, building renovations, and new technical equipment installations.

The winery is situated in Ofena, a small town in Italy's Abruzzo region, at an altitude of over 300 metres above sea level. Situated at the foothills of the only Apennine glacier on Calderone in the Gran Sasso mountain range, Ofena is located in an area known as "the oven of Abruzzo". Thanks to the extraordinary solar exposure, high temperature variations, and soil characteristics the area is particularly suited for viticulture.

The vineyards presently comprise of more than 65 hectares, seven of which date back to the 1968 plantings. With a keen desire to preserve and develop the specific regional characteristics, Luigi focuses on producing top-quality wines from native grape varieties. In 2003, Luigi brought on Lorenzo Landi as a consultant to agronomist and winemaker, Raffaele Orlandini, to showcase the Alto Tirino native varietals: Montepulciano d'Abruzzo, Trebbiano d'Abruzzo, and Pecorino. With their combined knowledge they have helped Cataldi Madonna become a top producer of these varietals, especially Pecorino.

"Cataldi Madonna delivers wines with a harmonious balance of power and precision despite the extreme climatic conditions in the Tirino Valley, otherwise known as "Abruzzo's Oven." What's more, there's great value to be found in their Montepulciano Malandrino and Pecorino Giulia." Eric Guido, Vinous, (May 2025)

"The 2025 Pecorino d'Abruzzo Giulia slowly evolves with musky lime, green melon, complementary minty herbs and nuances of wet stone. It's decidedly savory within, with brisk acidity and mineral-infused orchard fruits that add a gentle crunch toward the close. The 2025 closes with cheek-puckering tension, hints of tart citrus and excellent length." 93 points, Eric Guido, Vinous (June 2026)

Code	Label name	Vintage	Alcohol	Closure type	Case size
White Wine					
CM0225	Pecorino 'Giulia'	2025	13.0%	Cork	6x0.75lt
Red Wine					
CM0623	Montepulciano d'Abruzzo 'Malandrino'	2023	14.0%	Cork	6x0.75lt