



"Cataldi Madonna is one of the very finest estates in Italy. The wines are varietally expressive, full of personality and beautifully crafted." Antonio Galloni, The Wine Advocate (February 2013)

(Montepulciano 'Malandrino' 2018) "Fresh and lively red fruit and floral aromas and flavors are complicated by a flinty nuance. Crisp and juicy, the youthfully chewy tannins nicely supporting the fresh fruit flavors. Finishes crisp and long." 90 points, Ian D'Agata, Vinous (September 2019)

(Pecorino 'Giulia' 2017) "Clean and simple aromas and flavors of green apple, white peach and fresh herbs. Shows a building lemony and chalky bite that is nicely extended by lively acidity." 88 points, Ian D'Agata, Vinous (September 2019)

CATALDI MADONNA

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 Appenine 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.

Code	Label name	Vintage	Alcohol	Closure type	Case size
White Wine					
CM0219	Pecorino 'Giulia'	2019	13.0%	Cork	6X0.75lt
CM0818	Pecorino 'Supergiulia'	2018	13.0%	Cork	6X0.75lt
Red Wine					
CM0618	Montepulciano d'Abruzzo 'Malandrino' - Organic	2018	13.5%	Cork	6X0.75lt