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

MADAUDO

Barone di Bernaj Nerello Mascalese Terre Siciliane IGT

With grapes grown high in the Etna DOC, this unoaked, declassified affordable delivers firm tannins and plenty of terroir with its smoke-and-ash take on Nerello Mascalese. The dark plum and cherry fruit, while present, play second fiddle to both the wine's structure and earth tones - perfect for pairing with anything off the grill, from filet mignon and lamb kabobs to an earthy Portobello mushroom.

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 ruby
Nose	Dark plum, cherry, and pronounced smoke and ash
Palate	Medium-light body with firm, slightly dry tannins
Finish	Long, with pleasant, dry tannins

VINEYARD & VINIFICATION

	12
Vineyard Location	Terre Siciliane IGT, Sicily
Vineyard Size	20 ha
Varietals List	100% Nerello Mascalese
Farming Practices	Organically farmed (non-certified), dry-farmed, grapes picked by hand
Elevation	600 m
Soils	Volcanic (basalt and ash)
Maturation Summary	In Steel for 4 months and Bottled for 4 months
In Steel	4 months
Alcohol	12.5 %
Acidity	4 g/liter
Residual Sugar	2.1 g/liter
Annual Production	300,000 bottles

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MADAUDO

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 Thyrrenian 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 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 Giovinco specializes in Sicilian sparkling wine and, as it happens, himself owns vineyards in the same two areas as the Madaudo's: Sambuca di Siclia 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!

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, Sicliy 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 varietals 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.

TERRE SICILIANE IGT

Translated as "Sicilian Lands", the Terre Siciliane IGT canvasses the entire region of Sicily. Created in 2011, it replaced the Sicilia IGT and was designed to sit just underneath the Sicilia DOC. With no aging requirements and virtually any style of wine permitted (red, white, rosé, sparkling, sweet), producers are afforded a wide array of freedoms. That established, the designation is limited in one primary way: as of 2017, the island's two main varietals, Nero d'Avola and Grillo, must be classified as Sicilia DOC. This leaves Terre Siciliane's focus on the region's other principal varieties, including whites like Catarratto, Insolia, Malvasia, Manzoni Bianzo, and Zibibbo, alongside reds such as Frappato, Gaglioppo, Cabernet Sauvignon, Nerello Mascalese, and Syrah.