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

MADAUDO

Barone di Bernaj Alcamo Bianco DOC

Grown at 300-400 meters just 10 minutes from the sea, Rosario Madaudo's vines deliver a fresh and pleasantly dry Mediterranean wine from Sicily's NW corner. Calcareous clay soils and the addition of 15% Inzolia both help to underpin the wine's acidity, with its baseline Catarratto providing structure and fruit. Constant breezes from the Gulf of Castellmare both mitigate the summertime heat and help invest the wine with a bit of salinity... making it perfect to enjoy with a Niçoise salad or tower of chilled scampi.

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	Light straw with green highlights
Nose	Lemon grove and stone fruit blossom
Palate	Fresh and dry, with good minerality
Finish	Lingering and salty

VINEYARD & VINIFICATION

	12
Vineyard Location	Alcamo DOC, Sicily
Vineyard Size	3 ha
Varietals List	85% Catarratto 15% Inzolia
Farming Practices	Organically farmed (non-certified), dry-farmed, grapes picked by hand
Elevation	300-400 m
Soils	Calcareous clay
Maturation Summary	Bottled for 1 month
Alcohol	12.0 %
Acidity	5.1 g/liter
Residual Sugar	3 g/liter
Annual Production	50 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.

ALCAMO DOC

When this lush, Sicilian growing zone was established in 1972, the appellation focused solely upon the Catarratto-based Alcamo Bianco which still helps define the AOC today. Beginning in 1999, however, red and rosé wines were added to the equation, such that today some 20 different wines are produced under the AOC's banner. Named after the small city in the Trapani province, the Alcamo DOC is situated some 30 kilometers southwest of Palermo in the northwest corner of the island. By local standards, it is relatively small with some 30 producers, 200 hectares under vine, and only about 150,000 total cases produced per year. Spanning 9 additional communes and including fields in both the Trapani and Palermo provinces, the terrain consists mostly of rolling hillsides dropping down from Mount Bonifato to the Gulf of Castellmare. Vine altitudes typically range from 100 to 400 meters, the climate is predictably Mediterranean, and soils are high in calcium carbonate (with marl, sand, and ancient marine deposits), which lend themselves well to the wine's reputation for being fresh and mineral driven.

Today, Alcamo Bianco must contain a minimum of 60% Catarratto (80% for a Classico) with Ansonica, Grillo and Grecanico all permitted along with Chardonnay, Sauvignon and Muller Thurgau. Similarly, an Alcamo Rosso must contain 60% Nero d'Avola, with a mix of local and international varieties once again rounding out the mix. These grapes include Frappato, Perricone, Cabernet Sauvignon, Merlot, and Syrah. While many wines of both styles go unoaked, Rosso Riserva must be aged for 2 years, including a minimum 6 months in the barrel. Varietal wines bearing name of the grape must contain a minimum of 85% for both whites and reds.