The La Madeleine Winery, owned by the D'Alema family, is located in the hills between Narni and Otricoli, in the Italian region of Umbria near the archaeological site of Ocriculum.

The estate was previously dedicated to cattle breeding. Long and consistent work, and the family's passion for wine have profoundly transformed the image and the mission of those places.

Of the old estate today only the name remains, La Madeleine, a name full of intense literary evocations.

Strada Montini 38 - 05035 Narni (Terni) - Italy Phone: +39 0744 040427 Cell: +39 324 9897122 contatti@cantinalamadeleine.it www.cantinalamadeleine.it





CANTINA UMBRA

On a hilly area rising no more than 270 metres above sea level extend about 30 hectares of land, of which about 13 are planted with vines (among the vines present include Pinot Noir, Cabernet Franc, Ciliegiolo, Trebbiano, Verdicchio, Vermentino andViognier).

The company produces about 45,000 bottles a year. There are also 500 olive trees planted (moraiolo, leccino, frantoio) typical of the PDO Umbria. The company is run by Linda and her Giulia.



JULI

BIANCO

NEROSÈ Grape variety: Pinot Noir, classic method Production area: Montini (Narni, Umbria) Soil: Medium-textured, clayey with traces of fossils Vineyard altitude: 180 m.a.s.l., northeast exposure **Training system:** Guyot **Planting density:** 5400/Ha Production per hectare: 100 q.ls Grape yield in wine: 45% Harvest: Mid-August Vinification: In stainless steel Ageing: At least 36 months on the lees Extra Brut **First vintage:** 2012

Grape variety: Verdicchio, Viognier,

Vermentino - Umbria

Production area:

Training system:

Planting density:

Locality of Calispone

Medium-textured, tending to clayey and rich in skeleton Vineyard altitude:

Production per hectare:

Grape yield in wine:

Beginning of September Vinification:

In bottle for at least 3 months

Bianco IGP

(Narni, Terni)

270 m.a.s.l.

Soil:

Guvot

55%

5000/ha

40 quintals

Harvest:

Only steel

Ageing:

2024

First vintage:



JULI

ROSÈ

NEROSÈ

Grape variety: Pinot Noir, classic method Production area: Montini (Narni, Umbria) Soil: Medium-textured, clayey with traces of fossils Vineyard altitude: 180 m.a.s.l., northeast exposure Training system: Guyot Planting density: 5400/Ha Production per hectare: 100 q.ls Grape yield in wine: 45% Harvest: Mid-August Vinification: In stainless steel Ageing: At least 60 months on the lees Extra Brut **First vintage:** 2012

Grape variety: Pinot Noir, Umbria Rosé PGI **Production area:** Montini (Narni, Umbria) Soil: Medium-textured, clayey with traces of fossils Vineyard altitude: 180 m.a.s.l., northeast exposure Training system: Guyot Planting density: 5400/Ha Production per hectare: 100 q.ls Grape yield in wine: 60% Harvest: Mid-September Vinification: In stainless steel Ageing: In bottle for at least 3 months First vintage: 2021

PINOT NERO



Grape variety: Pinot Noir, Umbria Red IGP **Production area:** Montini (Narni, Umbria) Soil: Medium-textured, clayey with traces of fossils Vineyard altitude: 180 m.a.s.l., exposure north - east Training system: Guyot **Planting density:** 5.400/Ha



SFIDE

fide

A MADELEINE

Grape variety: Ciliegiolo, Umbria Red IGP Production area: Montini (Narni, Umbria) Soil: Medium-textured, clayey with traces of fossils Vineyard altitude: 180 m.a.s.l., northeast exposure **Training system:** Guyot Planting density: 5400/Ha **Production per hectare:** 80 q.ls Grape yield in wine: 65% Harvest: End of September Vinification: In stainless steel Ageing: In barriques for 4 to 6 months First vintage: 2022

Grape variety: Cabernet Franc, Umbria PGI **Production area:** Montini (Narni, Umbria) Soil: Medium-textured, clayey with traces of fossils Vineyard altitude: 160 m.a.s.l. **Training system:** Guyot **Planting density:** 5.400/Ha **Production per hectare:** 80 q.ls Grape yield in wine: 65 Harvest: Mid-September Vinification: In stainless steel Ageing: In barrique for 8/10 months, 4 months in bottle First vintage: 2012

NARNOT



Grape variety: Cabernet Franc, Umbria Rosso PGI **Production area:** Montini (Narni, Umbria) Soil: Medium-textured, clayey with traces of fossils Vineyard altitude: 160 m.a.s.l. **Training system:** Guyot **Planting density:** 5.400/Ha

Production per hectare: 80 q.ls Grape yield in wine: 50% Harvest: Mid-September Vinification: In stainless steel Ageing: In barrique for 18 months, 12 months in bottle First vintage: 2011



Production per hectare: 80 q.ls Grape yield in wine: 60 % Harvest: Mid-September Vinification: In stainless steel Ageing: In barrique for 16 months, in bottle for 12 months **First vintage:** 2012