

# MADDALENA

CHARMING, A SCENT OF ROSES AND SEDUCTIVE

## IGT Lazio Rosso

With Maddalena the Aleatico grape is the star. Clear and ripe with a brilliant ruby red, this dessert wine makes its mark with a fantastic interplay of acidity, fruitiness and subtle sweetness. A versatile companion to round off a good meal.



Grape varieties	Aleatico
Vineyards	A vineyard in the township of Gradoli, altitude between 500 and 550 metres.
Vinification	Drying the grapes on the vine for approx. 15 days; fermentation of 6-7 days in a steel tank at a controlled temperature (24° bis 26°C).
Maturation	Maturation in a steel tank for 12 months, followed by a year of bottle ageing.
Tasting notes	Intense, strong bouquet with fresh aromatic notes and a slight scent of roses, clear, ripe and fruity, elegant and balanced in the mouth, the complex tannins give it a pleasantly dry finish
Goes with	Desserts and cheese
Awards	Excellent (four stars) at the Wines from Italy 2015 tasting competition of the gourmet magazine Selection, Prize-winner at The WineHunter Award 2018 (Rosso)
Name	Goethe describes his lover in the Roman Elegies, whom he called Faustina. Her real name was Maddalena.

Find out more about the Villa Caviciana estate at [www.villacaviciana.com](http://www.villacaviciana.com).  
Please direct your enquiries and orders to [info@villacaviciana.com](mailto:info@villacaviciana.com).



ALEATICO