





"We are farmers
by experience,
dedication
and mission."

THE WINERY

Madrevite was founded near the border between Umbria and Tuscany, amid the hills that embrace Lake Trasimeno and Lake Chiusi, in the municipality of Castiglione del Lago.

It's three generations of winemakers have handed down the deep, unchanging bond between man and nature.

Madrevite was founded in 2003, when Nicola began to restore the family farm and decided to replant

part of his grandfather Zino's old vineyards, which dated back to 1978. Thus began his new project:

"My cultural roots cling tenaciously to the land: I have always been a winemaker. In my family, the winemaking tradition tells a timeless story that speaks of wisdom, perseverance, cooperation, scrupulousness and trust (because the harvest does not always meet expectations, something a farmer knows well). With the new millen-

nium, I wanted to write another chapter to this story, treasuring the wealth of knowledge that has been handed down to me. We are farmers by experience, dedication and mission."

Like almost all rural properties in the past, the estate began as a subsistence farm; thus it includes not only vineyards, but also olive groves and cropland for growing grains and legumes. "For me, being an organic farm today means doing something out of love, believing in

an ethical and sustainable approach, for us and for those who will come after us."

Today Madrevite has about 60 hectares of land - 11 hectares of which are vineyards - that spread across three different hills in the Lake Trasimeno area: "This is the area where I was born and that I want to continue to develop."



WHY MADREVITE

The Madre vite is an implement that was used by Umbrian winemakers in the past to fasten shut the barrels full of wine. It symbolizes the link between the past and the traditions, combined with modern agricultural and winemaking techniques, that constitute the true essence of our wine production.

The estate is located in Valiano, in the municipality of Castiglione del Lago and the province of Perugia. It lies within the "Trasimeno" DOC (Controlled Designation of Origin) zone: an area of great charm with incredible views and luxuriant nature.

The stars of Nicola's new adventure - around which the winery and its production revolve - are Gamay del Trasimeno, Trebbiano Spoletino, Grechetto, Sangiovese and Syrah: the true performers of a priceless heritage with a strong identity. "My pioneering experiments began in 2008. I make pure wines so as to reveal all the intrinsic qualities of the grape variety and to allow you to taste the complexity of the terroir, with which it is one."

Today Madre vite is a completely renovated winery. Here the hand of man is engaged in meticulous work, aimed at the preservation and exaltation of what nature provides. It is a daily challenge and an enduring passion for our work: these are the only secrets that allow us to produce complex, personal wines, year after year, with deep

roots in our region.

Environmental and economic sustainability is the principle that inspires and governs all the estate's activities: every effort is aimed at obtaining and preserving a wholesome, quality product, and to enhance what nature gives us without traumatic or artificial practices. All of this is achieved by improving soil fertility, increasing environmental biodiversity and eliminating the use of chemical herbicides and pesticides.

The winery, which overlooks the vineyards, has a fermentation and vinification room with steel tanks equipped with a temperature control system. Fermentation takes place spontaneously without the use of added yeast, to emphasize the great job of selecting the healthiest grapes with the best state of ripeness; maceration on the skins varies according to the year and to what is needed; soft pressing and natural clarification are preferred. The two aging rooms hold the historic concrete barrels, the large wooden casks in which the wines age for months before being ready for tasting, and the small French oak barriques.

Nicola Chiucchiurlo is Madre vite and Madre vite is Nicola Chiucchiurlo.

This sums up the total identification between the estate and its founder. Nicola is a winemaker by vocation,

and belongs to a family whose members have been winemakers for three generations. It is this vocation that makes him believe in his land and his products.

"My wines respect the land, the time and the traditions of the place where they are born. Uniqueness is not something that you decide to obtain and that you struggle to achieve; rather, it is the natural result of constant, knowing work, aimed at preserving what you already have.

I am proud and courageous; loyal and stubborn. And perhaps a dreamer, because I believe in the synergy between man and nature, and I have a vision of collective mutuality, of mutual exchange and common commitment to work. I believe in a welcoming world in which I live with my family, my wife - with whom I share the joys and difficulties of this work - and in which I can raise my children. Nature takes the first step, it is then up to us to develop that which it holds that is precious.

My wines are sincere: they tell of the love and dedication of everyday work."



TERROIR

Like in a painting by Renoir, luxuriant hills dotted with woods, olive groves and vineyards surround Lake Trasimeno, gently sloping down to the stretch of water that reflects their image.

According to legend, in those waters the nymph Agilla continues to search for her lost husband, the Etruscan Prince Trasimeno, son of the God Tyrrhenus.

Viticulture has ancient origins in this area, dating back to Etruscan and Roman times, as attested by the numerous archaeological finds. Pliny the Elder describes it as an area particularly well-suited to growing grapes and producing excellent wines.

The conformation of the land creates a very particular microclimate that guarantees optimal conditions for viticulture. The winters are mild, the summers are warm and breezy, and the temperature variations between day and night ensure freshness and longevity for the wine.

The soil is characterized by Pleistocene lacustrine and fluvial-lacustrine sediments, consisting of sands and clays mixed with pebbly areas. The clayey soils are prevalent over coarser soils, and impart richness and length to the wines.

The vineyards are twenty years old on average and are located at elevations ranging from 280 to 350 meters above sea level.



GRAPE VARIETIES

The main red grape varieties grown are Gamay del Trasimeno, Sangiovese, Montepulciano and Syrah; the white varieties are Trebbiano Spoletino and Grechetto.

Viticulture with precise, unique characteristics has its roots in this area, a natural virgin oasis.

GAMAY DEL TRASIMENO

One of Umbria's most important varieties, Gamay del Trasimeno, has found its ideal habitat here, and is the grape variety that is most representative of the estate. Recent ampelographic research maintains that it is the same grape that is known as Cannonau in Sardinia, Tai Rosso in Veneto, and Grenache and Garnacha respectively in France and Spain.

It is believed that Gamay arrived here from Spain in the early 1600s. A second time of migration took place between the late 19th and early 20th centuries, when Sardinian shepherds moved to the continent in two separate waves. This grape is characterized by a medium-sized bunch, with violet-blue colored berries with a very pruinose skin and remarkable resistance to drought.

Gamay's home at Madrevite is a small vineyard at the top of the hill. It is the fruit of the great dedication of grandpa Zino, who in the 1970s grafted the ancient cuttings of a centuries-old vineyard. That heritage, with such a we-

alth of biodiversity, has been propagated again and reestablished, and today it bestows crisp, flavorful grapes that give the wine fragrance and elegance.

SANGIOVESE, MONTEPULCIANO & SYRAH

The red grapes include two other important varieties: Sangiovese and Montepulciano. Sangiovese is the dominant variety in central Italy. After more than 15 years of development, Madrevite identified a vineyard north of a hill in Le Capanne as the best one for producing a Sangiovese that is austere and important, but also fresh, balanced, and very pleasant. Montepulciano is the variety that stains the hands and dyes the rows of grapevines red. Madrevite's Montepulciano vineyard, Vigna Il Macchiolo, is planted around the family woods, and gives a fruit of complexity, fullness and longevity.

A cosmopolitan touch is provided by Syrah, a variety that brought international attention to Madrevite in the early 2000s.

GRECHETTO & TREBBIANO SPOLETINO

These should be considered "different twins", because both are rustic and generous varieties, expressions of the terroir, but they give different results. Grechetto represents the Umbrian tradition, and is more delicate, fresh and immediate.

Trebbiano Spoletino is more structured, full of aromas, with a more distinct character and great longevity.



I CLASSICI

I CLASSICI / IL REMINORE
white wine



IL REMINORE

UMBRIA - Indicazione Geografica Protetta- BIANCO

VARIETY

Trebbiano Spoletino

VINTAGE

2024

EXPOSURE AND ALTITUDE

North - West - 320 m. above sea level

SIZE

750 ml - 1500 ml

TRAINING SYSTEM

Guyot - 5000 v/he

PACK

6 bottles / cork

YIELD

90 q/ha

AVAILABLE

PRODUCTION

7700 bottles

VINIFICATION

Manual harvest of grapes. Cryomaceration for 36/48 hours on the skins, soft pressing, natural static cold clarification, fermentation at a controlled temperature of 16 ° C.

ALCOHOL BY VOL.

13,5%

AGING

4 months in stainless steel tanks on fine lees. 4 months in bottle

ORGANOLEPTIC FEATURES

This wine has strawyellow with green and golden shades. The perfumers shows white fruits and citrus fruits with nuances of minerals. 'Il Reminore' is a fresh, complex and full wine.

COUPLING

Appetizers, pasta and fish and white meat based preparations.

I CLASSICI / 'ELVÉ
white wine



'ELVÉ

TRASIMENO - Denominazione di Origine Controllata - GRECHETTO

VARIETY
Grechetto

VINTAGE
2025

EXPOSURE AND ALTITUDE
South-East/South-West - 280 m. above sea level

SIZE
750 ml

TRAINING SYSTEM
Spurred cordon system - 5000 v/he

PACK
6 bottles / cork

YIELD
90 q/he

AVAILABLE

VINIFICATION
Manual harvest of grapes. Cryomaceration for 24 hours on the skins, soft pressing, static cold natural clarification, fermentation at a controlled temperature of 16°C.

PRODUCTION
7600 bottles

AGING
At least 4 months in steel on the fine lees. 3 months in bottle

ALCOHOL BY VOL.
13%

ORGANOLEPTIC FEATURES
Intense straw yellow wine. The nose shows hints of white perfumed fruits with herbaceous hints. The Grechetto is fresh, deep and of rare complexity.

COUPLING
Appetizers, pasta and fish and white meat based preparations.

I CLASSICI / LA BISBETICA ROSÈ
rosè wine



LA BISBETICA ROSÈ

UMBRIA - Indicazione Geografica Protetta - ROSATO

VARIETY

Gamay del Trasimeno (Grenache)

VINTAGE

2025

EXPOSURE AND ALTITUDE

South-East - 320 m. above sea level

SIZE

750 ml - 1500 ml

TRAINING SYSTEM

Guyot - 5000 v/he

PACK

6 bottles / cork

YIELD

90 q/he

AVAILABLE

PRODUCTION

8000 bottles

VINIFICATION

Manual harvest of grapes. Cold maceration for 6/8 hours on the skin, soft pressing, clarification and cold fermentation at controlled temperature of 16 °C.

ALCOHOL BY VOL.

13%

AGING

4 months in stainless steel and cement tanks on the fine lees. 3 months in bottle

ORGANOLEPTIC FEATURES

Bright cherry-colored wine, 'La Bisbetica' traps the floral scents with fruity raspberry, pink grapefruit and strawberry. At nose hits for the sapidity, a pleasant sour vein which makes it an intense and persistent flavor.

COUPLING

Excellent as an aperitif and to accompany fish and white meat

I CLASSICI / OPRA
red wine



OPRA

TRASIMENO - Denominazione di Origine Controllata
GAMAY del TRASIMENO

VARIETY

Gamay del Trasimeno (Grenache)

VINTAGE

2024

EXPOSURE AND ALTITUDE

South-West - 320 m. above sea level

SIZE

750 ml - 1500 ml

TRAINING SYSTEM

Guyot - 5000v/he

PACK

6 bottles / cork

YIELD

80 q/he

AVAILABLE

VINIFICATION

Manual harvest of grapes. The wine is born with "Governo all'uso toscano" technique with a modern key interpretation. Spontaneous fermentation without the use of added yeasts is followed by maceration on the skins which changes according to the season.

PRODUCTION

4200 bottles

AGING

5 months in cement tanks. 3 months in bottle.

ALCOHOL BY VOL.

13,5%

ORGANOLEPTIC FEATURES

Bright ruby-red color. The sense of smell is rich in red fruit, plum and black cherries that blend with spicy notes; the typical crunchy cherry finish and a fine and silky tannic texture stand out on the palate.

COUPLING

It goes very well with first courses, light meats, pizza and cold cuts in general.

I CLASSICI / GLANIO
red wine



GLANIO

TRASIMENO - Denominazione di Origine Controllata - ROSSO

VARIETY
Sangiovese

VINTAGE
2024

EXPOSURE AND ALTITUDE
South-West - 320 m. above sea level - "Vigna le Capanne"

SIZE
750 ml

TRAINING SYSTEM
Guyot - 5000 v/ha

PACK
6 bottles / cork

YIELD
80 q/ha

AVAILABLE

VINIFICATION
Manual harvest of grapes. Fermentation for 10 days and maceration that could change depending on the season, soft pressing.

PRODUCTION
5700 bottles

AGING
12 months in cement tanks. 6 months in bottle

ALCOHOL BY VOL.
14,5%

ORGANOLEPTIC FEATURES
The ruby-red colour with purple reflexes is prelude of intense scents that remind red fruits with soft pepper nuances. Soft, balanced taste, with velvet tannins and a very good gustative persistence.

COUPLING
Braised red meat and roast poultryumbra e lacustre.

I CLASSICI / TIULLA
red wine



TIULLA

UMBRIA - Indicazione Geografica Protetta - SYRAH

VARIETY

Syrah

VINTAGE

2024

EXPOSURE AND ALTITUDE

South-West - 320 m. above sea level

SIZE

750 ml

TRAINING SYSTEM

Spurred cordon system- 5000 v/he

PACK

6 bottles / cork

YIELD

80 q/he

AVAILABLE

PRODUCTION

5900 bottles

VINIFICATION

Manual harvest of grapes. Spontaneous fermentation without the use of added yeasts is followed by maceration on the skins which varies according to the season.

ALCOHOL BY VOL.

13,5%

AGING

10 months in cement tanks. 3 months in bottle

ORGANOLEPTIC FEATURES

Fresh and fruity wine, with an aromatic profile with notes of plum, juniper berries, floral and pleasantly herbaceous features. In the mouth it is tasty, fragrant and balanced, has good structure and remarkable concentration, combined with lively and pleasant acidity.

COUPLING

It goes very well with light or medium-cooked meats, salami and medium-aged cheeses.

A photograph of a vineyard. In the foreground, several tall, weathered wooden stakes are planted in the ground, creating a sense of depth as they recede into the distance. The stakes are light brown with some darker, peeling bark. Between and around the stakes, there are rows of grapevines with green leaves. The ground is dry and brown. In the background, a clear blue sky with a few wispy clouds is visible. The overall lighting suggests it might be late afternoon or early morning, with a warm, golden glow.

GLI ICONICI

GLI ICONICI / FUTURA
sparkling white wine



FUTURA

Vino Spumante di Qualità Brut Nature - (Ancestral Method)

VARIETY

Trebbiano Spoletino

VINTAGE

2025

EXPOSURE AND ALTITUDE

North/North-East - 280 m. above sea level

NUMBERED BOTTLES

1 - 5300

TRAINING SYSTEM

Guyot - 5000 v/he

SIZE

750 ml

YIELD

90 q/he

PACK

6 bott. / cork

VINIFICATION

Manual harvest of grapes. Direct pressing of the bunches, then natural static cold clarification, fermentation at a controlled temperature of 16 ° C

AVAILABLE

ALCOHOL BY VOL.
11,5%

AGING

Stainless steel tanks. Second fermentation: Futura is an effective PET-NAT. No ads of sugars and yeasts for the refermentation but must. When in October we do the harvest of Trebbiano Spoletino to produce Il Reminore, we freeze a small part of that must for 2/3 months. On Genuary, after a correct rest we add this must in percentage. On Spring, while the temperature are mitigated the fermentation restart in a natural way. Aging in bottle: minumun 6 months whitout disgorging.

ORGANOLEPTIC FEATURES

Feeble straw yellow wine. The nose has hints of white fruits with hints of yeast. The Futura wine is fresh, deep and creamy with fine and persistent bubbling.

COUPLING

Appetizers, first courses and fish and white meat based preparations.

GLI ICONICI / C'OSA
red wine



C'OSA

TRASIMENO - Denominazione di Origine Controllata GAMAY del
TRASIMENO RISERVA

VARIETY

Gamay del Trasimeno (Grenache)

VINTAGE

2022

EXPOSURE AND ALTITUDE

South-West - 320 m. above sea level

NUMBERED BOTTLES

1 - 2000

TRAINING SYSTEM

Guyot - 5000 v/He

SIZE

750 ml - 1500 ml

YIELD

50 q/he

PACK

6 bott. / cork

VINIFICATION

After 2/3 weeks from the harvest of the grapes to produce rosé wine we do the last harvest of the grapes left, with a further manual selection. Spontaneous fermentation without the use of added yeasts is followed by maceration on the skins which changes according to the season with a 20% of whole grapes.

AVAILABLE

ALCOHOL BY VOL.

14%

AGING

6 months in cement tanks and 6 months in big barrels (10 HL), 6 months in bottle.

ORGANOLEPTIC FEATURES

Ruby red color not very heavy. The nose reveals floral notes, aromas of berries, raspberry, strawberries, cherries and spicy nuances and maraschino. The taste is elegant with light fruity notes, intense freshness and a good persistence.

COUPLING

It goes very well with risottos, meats and not particularly structured preparations but characterized by the presence of fatty elements.

GLI ICONICI / CAPOFOCO
red wine



CAPOFOCO

UMBRIA - Indicazione Geografica Protetta - ROSSO

VARIETY

Montepulciano

VINTAGE

2022

EXPOSURE AND ALTITUDE

South-East - 320 m. above sea level - "Vigna il Macchiolo"

NUMBERED BOTTLES

1 - 3500

TRAINING SYSTEM

Spurred cordon system - 5000 v/He

SIZE

750 ml

YIELD

80 q/he

PACK

6 bott. / cork

VINIFICATION

Manual harvest of grapes. Fermentation for 10 days and maceration that could change depending on the season, soft pressing.

AVAILABLE

ALCOHOL BY VOL.

13,5%

AGING

12 months in French oak barriques. 12 months in bottle

ORGANOLEPTIC FEATURES

Intense and ruby-red colour with marked and young purple reflexes which verge on garnet with maturing. The intense scents of small red and black fruits wed balsamic notes of vanilla and ink. Full body and profundity, Capofoco has a vibrating and tasty palate with caressing tannin.

COUPLING

Roast meat game and cheese

GLI ICONICI / CHE SYRAH SARÀ
red wine



CHE SYRAH SARÀ

UMBRIA - Indicazione Geografica Protetta - SYRAH

VARIETY

Syrah

VINTAGE

2023

EXPOSURE AND ALTITUDE

South-West - 320 m. above sea level

NUMBERED BOTTLES

1 - 4000

TRAINING SYSTEM

Spurred cordon system - 5000 v/He

SIZE

750 ml

YIELD

80 q/he

PACK

6 bott. / cork

VINIFICATION

Manual harvest of grapes. Fermentation for 10 days and maceration on the skins which varies according to the season soft pressing.

AVAILABLE

ALCOHOL BY VOL.

13,5%

AGING

12 months in big barrel (10hl) 6 months of bottle

ORGANOLEPTIC FEATURES

Intence ruby-red color with purple hues, shows the typical aromas of spices and small berries, all integrated on woody notes of vanilla and oak. The mouth is elegant, with deep velvety tannins and very meaty, supported by fresh acidity which makes the wine very suitable for matching with vast palate.

COUPLING

Braised red meat and roast poultry



NOT ONLY WINE

NOT ONLY WINE / EXTRA VIRGIN OLIVE OIL



OIL

Extra Virgin Olive Oil

PRODUCTION AREA

Vaiano - Castiglione del Lago - Lago Trasimeno

ALTITUDE

320mt s.l.m.

CULTIVAR

Dolce Agogia, Frantoio, Leccino, Moraiolo

HARVEST AND MAKING

Harvest is done during last part of November by hand. In order to obtain a high-quality oil, the olives are hand-picked when they reach the perfect degree of ripeness and immediately taken to the oil mill.

Here a grindstone is used and, by traditional "cold" processing, this rich tasting and perfumed oil with extremely low maximum acidity is obtained.

VINTAGE

2026

SIZE

100 ml - 250 ml - 500 ml

1 l - 3 l - 5 l

PACK

6 bottles 500 ml

12 bottles 250 ml

AVAILABLE

NOT ONLY WINE / FAGIOLINA DEL TRASIMENO



FAGIOLINA DEL TRASIMENO



Slow Food®

PRODUCTION AREA

Vaiano - Castiglione del Lago - Lago Trasimeno

VINTAGE

2026

ALTITUDE

320mt s.l.m.

SIZE

250 gr - 500 gr

CULTIVAR

Fagiolina del Trasimeno (Vigna Unguiculata)

AVAILABLE

HARVEST AND MAKING

Fagiolina del Trasimeno (which scientific name is Vigna Unguiculata) is a legume with ancient origins, grown in Greece and Africa, it has spread into the territories of Trasimeno Lake, particularly suitable for cultivation due to the business of the Etruscans (500 b.C.). For centuries one of the main protein sources for feeding the local population, then Fagiolina was abandoned because of its complexity of cultivation and its low production. Saved from extinction thanks to fortuitous domestic crops in recent years it has been revived by continued and passionate work of some young farmers. The moist soil and the climate of these places are ideal conditions for a unique product of excellent quality. Since 2000 Fagiolina del Trasimeno was integrated in 'Presidium Slow Food' Association.

Madrevite grows a little quantity of Fagiolina del Trasimeno, running all processes rigorously by hand.

The Fagiolina in fact, is harvest manually from July to October, in the early hours of the morning and after some process of drying is marketed.

The special bean is characterized by having the seeds of various colors and veins. In some cases there is also an eye. It has a thin skin and an intense and delicate flavour.

The production area of this product is enclosed within the area of small village around Trasimeno Lake.

NOT ONLY WINE / CHICKPEA



CHICKPEA

PRODUCTION AREA

Vaiano - Castiglione del Lago - Lago Trasimeno

ALTITUDE

320mt s.l.m.

CULTIVAR

Cece (Cicer arietinum L.)

HARVEST AND MAKING

"Cece" (chickpea) is an herbaceous plant belonging to Fabaceae species. The seed of plant is a kind of bean used frequently in the people nutrition for its protein contribution. The farm has about 1 hectare of chickpeas. The cultivation starts on Spring, during the seeding season. At first, the farmer extirpates manually weeds appearing at the beginning of the process. Then, the weeds are naturally extirpated by the vegetative growth of chickpea. The harvest of chickpea is on July, with "trebbiatura". Then, the seeds are put under the sun, and then freeze-dried to remove the possible impurity. At the end of this process the chickpea is ready to business. To have a good cooking of this product, you have to soak on water for 12 hours. You can prepare a lot of dishes, like soup, or other ones coming from the rural tradition.

VINTAGE

2024

SIZE

500 gr

AVAILABLE











Nicola Chiucchiurlo and MadreVite
are the effective synthesis between the complete respect
for regional agricultural traditions
and the intuition that makes it contemporary.

