




FAMIGLIA DI CARLO

1830



GIANNICOLA DI CARLO®

VIGNAMADRE®



“Since 1991, our modern viticulture production philosophy has been inspired by ancient and spiritual knowledge, in harmony with nature. This allows us to transform grapes into their most iconic and supreme earthly expression, wine... for the pleasure of our senses and timeless emotions. ”

Giannicola Di Carlo



*A new winemaking culture inspired
by ethic and respect for our planet*



FAMILY

"Dear Father, I am very pleased to announce that, after many sacrifices, we have finally received the satisfaction we deserved: our good wine, made with great love and experience, will now be delivered throughout the Kingdom. Additionally, I want to inform you that, in the coming days, a cart loaded with our wine will depart for the distant lands of Savoy and the Grand Duchy of Tuscany. You alone can understand our emotions and pride in achieving this.

Thinking of you always, a warm embrace.

Your son, Camillo

*Letter from Camillo Di Carlo to his father,
Crecchio, December 13, 1830*

A FAMILY WITH STRONG ROOTS AND A VISION FOR THE FUTURE



It is no coincidence that the Di Carlo Family's winemaking history began during the Italian Risorgimento: courage, passion, and a revolutionary vision have always guided the company through generations. Almost two centuries have passed since the first successes of Camillo and Nicolò, and though everything has changed over time, today, under the leadership of Giannicola and his sons Federico and Daniele, the company still carries the unshakable Abruzzese tenacity that faces seemingly impossible challenges without fear.

This spirit was evident in 1991 when the company pioneered organic production in Italy, followed by vegan certification, sulfite-free wines, and natural fermentation in amphorae and ancestral methods. These milestones are just the beginning of what is possible when ethics, culture, and environmental respect come together.





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THE VALUE OF CHOICES AND THE COMMITMENT TO EXCELLENCE



FAMIGLIA DI CARLO
VINI DAL 1830

The Di Carlo Family has always placed the balance between man, time, and nature at the core of its philosophy, turning it into a true way of life. Pioneering organic winemaking

has proven that excellence does not allow shortcuts. Every choice represents a concrete commitment: from the bio-architecture of the winery that integrates seamlessly into the surrounding landscape

to the use of low-impact materials for total sustainability, chromotherapy and music therapy in workspaces to create an ethical and shared vision for all involved.

THE FIRST DYNAMIC-ENERGETIC VINEYARD®

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ES
SEN
CE



THE ESSENCE OF ABRUZZO THROUGH PIONEERING RESEARCH AND INNOVATION



Below, the root system of legumes and, on the right, humic acids.



The Di Carlo family has always applied ecological agricultural practices, such as green manure using leguminous plants. These plants, through nitrogen-fixing bacteria (mycorrhizal nodules on the root system), can fix atmospheric nitrogen into the soil, avoiding the use of synthetic chemical fertilizers. The pest control technique based on sexual confusion also relies on an innovative method that involves the use of pheromone dispensers. Pheromones are substances emitted by insects to regulate mating. The pheromones released in this way cause the insects to become disoriented, preventing reproduction.



Pest control using pheromones ensures products of the highest health standards, with double I.C.E.A. certification, free from chemical substances and of animal origin.

For over thirty years, Giannicola Di Carlo has been at the forefront of the organic and natural wine movement in Italy. To celebrate this milestone, he has taken another significant step towards the future of winemaking with a signature line bearing his name, embodying his deepest inspirations. This includes ancient winemaking techniques like amphora fermentation and the production of organic extra virgin olive oil from century-old trees of native Abruzzese cultivars.

His wines are a tribute to the wisdom of a bygone era, whose benefits remain invaluable treasures for future generations. This family of products celebrates harmony with nature, steering away from excessive technical interventions and staying close to the essence of the land and humanity. Imperfection becomes exclusivity; naturalness, a point of pride.





THE FOREST WITH LAKE AND CAVES OF THE DI CARLO FAMILY.



The “ancestral” forest is the place and source of inspiration for Giannicola Di Carlo’s signature wines; a perfect ecosystem, a living energetic space, untouched by land, water, air, and sun. To experience emotions in harmony with nature.

BETWEEN NATURE, HISTORY AND HOSPITALITY

Abruzzo, the “Green Region of Europe” overlooking the Adriatic Sea, offers unique riches: a blend of nature and history. A region where the sea and mountains are only a few kilometers apart, featuring three National Parks and one-third of its surface covered by nature reserves. This environmental heritage ranks it among the greenest areas in Europe.

Abruzzo has always been dedicated to viticulture: as early as 594 AD, Pope Gregory the Great designated the Ortona area as an ideal territory for vine cultivation and praised the quality of its wines.

Located between the Adriatic Sea and the Gran Sasso and Majella mountain ranges, the region benefits from significant temperature variations between day and night. This, combined with excellent ventilation, provides the vine with an ideal microclimate to thrive and produce grapes of extraordinary quality.

The wines of the Di Carlo family—VignaMadre—promote the culture of “terroir,” which encapsulates the influence of climate, geology, topography, and soil. The use of indigenous and natural yeasts, moving away from standardized aromatic yeasts, gives the wines a taste that is deeply connected to the land, restoring the prominence of natural elements and the region’s unique characteristics.



GIANNICOLA DI CARLO *Signature*

APOTEO

The ultimate expression of the founder, Giannicola Di Carlo. It represents the highest sensory transformation (APOTHEOSIS) of grapes into wine.

Limited release



ROSSO

40% Montepulciano - 40% Primitivo - 20% Sangiovese



BIANCO

40% Trebbiano - 40% Chardonnay - 20% Malvasia



GIANNICOLA DI CARLO *Signature*

1711

HISTORICAL CUVÉE- DOSAGE ZÉRO

Authentic, direct, and uncompromising, it embodies the purest essence of its land of origin, expressing its ancestral nature with unmistakable elegance and character.



SPUMANTE METODO CLASSICO

DOSAGE ZÉRO - NATURAL

1711
HISTORICAL CUVÉE

GIANNICOLA DI CARLO


FAMIGLIA DI CARLO
VIGNAMADRE

Il Metodo Classico Dosaggio Zero 1711 di Giannicola Di Carlo,
creato per celebrare Tommaso Di Carlo.
Un vino autentico, diretto e senza compromessi,
pensato per non seguire le tendenze del momento, né per essere un prodotto commerciale.
Incarna l'essenza più pura del territorio di origine,
esprimendo la sua natura ancestrale con grande eleganza e carattere.



di Carlo



GIANNICOLA DI CARLO *Signature*

NOBU 1830

Aged in concrete, amphora, and barrels. The Japanese term 'NOBU' means 'to extend,' symbolizing the continuation of the family legacy since 1830.



MONTEPULCIANO
D'ABRUZZO DOC
RISERVA



MERLOT
ROSATO



PECORINO
D'ABRUZZO IGP

OLD VINES

From old vines, with 40% of the grapes left to wither on the vine, concentrating sugars and aromas. Late harvest.



ROSSO
DA UVE APPASSITE

RECASTRO

Named after an ancient Roman fortress, made from late-harvested Primitivo grapes cultivated for over 2,000 years.



PRIMITIVO

GIANNICOLA DI CARLO *Signature*

TERREUM 91

Celebrating the strong bond with Abruzzo's wild land,
organic since 1991.

SPONTANEOUS FERMENTATION, NO ADDED SULPHITES



MONTEPULCIANO
D'ABRUZZO DOC



PASSERINA
D'ABRUZZO IGP

ANCESTRALE

Naturally fermented in the bottle,
an ancient winemaking process.
Unfiltered, with natural yeast
deposits.



BIANCO
FRIZZANTE

DESIRO

Glass Closure
A Sauvignon Blanc
expressing the family's
passion for innovation and
winemaking excellence.



SAUVIGNON BLANC

ICONIC ROSÉ

Glass Closure
A refined rosé wine with a
distinctive design, fragrance,
and elegance, universally
recognized as an icon.



ROSÉ



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A LEGACY IN HARMONY WITH NATURE

organic since 1991



FAMIGLIA DI CARLO
VINI DAL 1830



VIGNAMADRE

VignaMadre is the ultimate expression of the Di Carlo Family's love for a generous and enchanting land. This passionate fusion of perseverance and knowledge turns wine into pure emotion. VignaMadre preserves an extraordinary heritage, offering wines that captivate enthusiasts worldwide with their unique and engaging character. Here, nothing is left to chance—every single detail reflects a total dedication that marks the passage of time and certifies the quality of every production cycle.

When the vine becomes life.







VIGNAMADRE *Famiglia Di Carlo*

CAPO LE VIGNE

Represents the historic vineyard of the Di Carlo family, linked to the stay of King Vittorio Emanuele III in the lands of Crecchio (CH).



MONTEPULCIANO
D'ABRUZZO DOC



CERASUOLO
D'ABRUZZO DOC

BECCO REALE - *Bio Vegan*

From the "Dynamic-Energetic" vineyard, dedicated to the "Beccaccia" (woodcock), which prefers healthy and uncontaminated environments.



MONTEPULCIANO
D'ABRUZZO DOC



PECORINO
IGP



VIGNAMADRE *Famiglia Di Carlo*

VILLA ROSCIÀ

Sparkling wine made using the Italian (Martinotti) method.
It is the name of an ancient family estate, surrounded by the vineyards of Villa Rogatti.

FINAMORE

This sparkling wine is a tribute to passion and love for life.
Hence its name... "*fino all'amore*".
Low alcohol content (11%).



PECORINO TRABOCCO
ABRUZZO DOC



ROSÈ TRABOCCO
ABRUZZO DOC



SPARKLING WHITE WINE



SPARKLING ROSÈ WINE



VIGNAMADRE *Famiglia Di Carlo*

IAVA - *Bio Vegan*

Symbol of the pioneering and organic philosophy of the Di Carlo family, inspired by the precious elements of Mother Earth.



MONTEPULCIANO
D'ABRUZZO DOC



CERASUOLO
D'ABRUZZO DOC



PECORINO
IGP



PASSERINA
IGP



CHARDONNAY
IGP



COCOCCIOLA
IGP



VIGNAMADRE *Famiglia Di Carlo*

KRIYA - *Organic*

Practice that in Yoga helps people's spiritual evolution - it is the symbol of the ability to develop in harmony with nature.



MONTEPULCIANO
D'ABRUZZO DOC



CERASUOLO
D'ABRUZZO DOC



TREBBIANO
D'ABRUZZO DOC



PECORINO
IGP



CABERNET SAUVIGNON
IGP



CHARDONNAY
IGP



PASSERINA
IGP



COCOCCIOLA
IGP



PINOT GRIGIO
IGP

LARGE FORMATS - In exclusive nail-free wooden box



12 lt



6 lt



3 lt



1,5 lt



0,75 lt





OLI E.V.O. DI CARLO

Organic extra virgin olive oil from ancient olive trees of ancient cultivars typical of the Abruzzo region.

OLIO E.V.O. with lemon - *Organic
Giannicola Di Carlo Selection*



EXTRA VERGIN
OLIVE OIL

from centuries old olive trees

OLI E.V.O. BIO

OLIO E.V.O. - *Organic*



EXTRA VIRGIN OLIVE OIL

OLIO E.V.O. WITH LEMON - *Organic*



EXTRA VIRGIN OLIVE OIL
WITH LEMON

AWARDS

ACHIEVEMENTS AND TESTIMONIALS OF EXCELLENCE

Gambero Rosso
Tre Bicchieri



Gambero Rosso
Due Bicchieri



Luca Maroni
Vini d'Italia



Associazione Italiana Sommelier
Vitae



Guida Bio
Foglia d'Oro



Best Wine Packaging
DesignRush



Guida Veronelli
Due Stelle d'Oro



Mondus Vini
Gold



Vini Buoni
d'Italia



Gambero Rosso - Bere Bene
Rapporto Qualità/Prezzo



James
Suckling



The Wine
Hunter



ECOFRIENDLY AWARD

VINI BUONI D'ITALIA awards the Famiglia Di Carlo | VignaMadre winery for its commitment to environmental protection. An award that crowns a long journey begun in the 1990s by choosing the organic method and carried forward thanks to the collaboration of professionals selected also based on their human values: always producing while respecting Nature, protecting the landscape, and its resources.



NOTES

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FAMIGLIA DI CARLO
VIGNAMADRE

When the vine becomes life.



FAMIGLIA DI CARLO

VIGNAMADRE

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FamigliaDiCarlo-VignaMadre



Organic farm since 1991



website



Instagram