

TENUTA DI FESSINA

▲ Etna ▼

PRESS KIT

**10 years of exciting volcanic wines developed by a feminine soul,
even today through a unique style of hospitality.**

TENUTA DI FESSINA: A' Fimmina su la Muntagna.

The desire of Silvia Maestrelli was, from the beginning, to create "a place of beauty, between earth and spirit", more than a cellar in the strict sense in which people, skills and energies converged and merged to enrich the estate's intangible heritage, made up of relationships, exchanges of both professional and human ideas around the culture of wine and good living.

Pioneer and women - among the producers who have given new impetus to enology on Etna, Silvia Maestrelli - from a Florentine entrepreneurial family, emigrated to Milan for love - arrives on Etna in 2006, on the trail of falling in love with this land rich in contrasts. A real coup de foudre for a difficult land, strongly masculine, but of enormous charm and equally great enological potential.

Hence a new phase for her life started with a personal and professional research that will give life in 2007 - after long and detailed negotiation with the ancient and numerous landowners - at the birth of Tenuta di Fessina. A project in which the sensitivity of a "feminine" oenological vision, combined with the undisputed technical ability of consultants and collaborators, has allowed us to create, in just 10 years from the foundation - one of the most successful and recognizable cellars in the Etna area, perfect ambassador in the world of new Sicilian viticulture.

The project took shape in 2007, in collaboration with the winemaker Federico Curtaz, when the Tuscan producer bought an old vineyard of Nerello Mascalese dating back to the last century. At the center of the vineyard, a real treasure chest: an seventeenth-century lava stone millstone, with the ancient "chianca" - press for the skins crushing - still intact. "I 'vigne" di Fessina, as the people of these lands have always called the estate of Rovittello, in the town of Castiglione di Sicilia, shows very well the care and love with which the framers cultivated and preserved the vineyards before the previous owners, to whom it was dedicated as a form of thanks for not having sent the Etna vineyards into smoke, the Nerello Mascalese cru "Il Musmeci, ETNA DOC Riserva Rosso". At a first glance, Fessina looks like a real garden with golden fruits or a dwarf forest of bright green foliage spoiled by the nourishing wind of the mountain of fire, nested between two very fertile lava flows, with centenarian alberelli twisted on themselves and expressive like natural sculptures. Impossible not to fall in love with it at first sight.

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VINEYARD'S HOSPITALITY

One of today's most important goals for Tenuta di Fessina - now in its first decade of life - is to "open" the young Etna territory to popularization and oenologic hospitality, therefore allowing guests to experience and share a unique and great quality. The intention is to promote the territory of Etna, nonpareil for the exceptional pedoclimatic conditions that characterize it, capable of giving wines of excellent quality. In this island so rich in culture that stands between the sea and the lands - in the middle of the Mediterranean - the wine becomes an extraordinary ambassador, and great connector, of different cultures and languages. From May 2018 will be available at the Tenuta di Fessina 7 rooms, three external with independent entrance Viddirami, Litturina and Istenna. Four internal carved directly over the ancient Palmento of the seventeenth century, Tina, Canedda, Carateddu and Cufina. A refuge dimension, a place to reconnect with the pure and vibrant nature of the Volcano. So, Sicilian lace, decorated lava stone, rusty iron, art objects and Sicilian memories are mixed with the primitive nature of shapes and materials but without nostalgia, leaving the sign of a contemporary vision to be expressed in an authentic way. A humanistic vision that focuses on the senses: seeing the earth, feeling the stone, entering the memory of wine, the smells of the fabrics and the elusive aromas of the seasons among the countless options of stay, the Tenuta di Fessina also offers the possibility of take advantage of a personal cook proposing recipes and ingredients of the Etna tradition: a way to integrate the local community with the public and let know "from the inside" the minority aspects of daily life that bind the community

ETNA EXPERIENCE

The estate has developed a project linked to an experiential path, a step dedicated to learning the territory through a set of moments for the conviviality understanding what is part of the cultural heritage of Etna. The didactic vision is linked to what the place transmits and expresses, a hidden nest between two lava flows that protect the terroir, an amphitheater between the Vulcano and the Nebrodi whose climatic conditions are very particular, a cauldron of wild and peasant biodiversity, a return to the traditional viticulture that transports our guests into a human dimension closely linked to the energy of mother nature. The activities are many and, first of all, the 2018 wine and food pairing project aims to give visibility to the local artisans who, through their art, return to the origins of the flavors. Fessina has created a tasting route based on the traditional raw material, with dishes that reflect the historicity of taste on the Volcano combined with our labels. A small organic vegetable garden acts as a lung for the preparations and a continuous research of the peasant recipes feeds our seasonal menus. The activities also include the opportunity to fully experience the historic spaces of the Estate, tasting in our 17th century Palmento, in our cellar that maintains its original shape, or experience the intensity of the vineyard among the lush vegetation with a picnic among the rows in the shade of our centennial cherry tree. The activities also include the direct approach to the Etna territory by visiting the districts on the historic littorina or climbing the volcano up to the crater, or collecting the vegetables and the spontaneous herbs of our vineyards and then practicing the traditional recipes with our cooking class in the Estate. Fessina is a reality that aims to give an emotional experience through an approach

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dedicated to the care of detail and the guest, a path dedicated to conviviality told through a unique place, vibrant with energy and passion.

THE TERRITORY

'A MUNTAGNA // Etna // the highest active volcano in Europe, has joined the UNESCO World Heritage Site since 2013. 'A Muntagna - as it has always been called by the locals - is a very special place, that leads back to our dimension. A living organism that changes every day, like us. Every day throws in the sky a bit 'of ash, some dust, puff of smoke. And the landscape visibly changes. This smoke brings new land to the mountain, which grows and regenerates. Enclosed between the Alcantara valley, one of the most scenic naturalistic beauties of Sicily, the Simeto basin and the Catania plain on one side and the sea on the other, the Etna massif is the great "custodian father" of the island, in a mixture of respect and fear. Extended for 1570 Km² and with a perimeter of 221 Km, its peak reaches 3350 m. with sweet slopes, up to 1550 m., cultivated and inhabited. Dark lava flows with patches of wood and broom stains up to 2400 m. and then, finally, naked rock. The base of the volcano appears well present on the sea level, while the cone rises up to 2900 m, where it flattens out in an elliptical plateau like the residue of an old crater, to get to the terminal cone, still active. Hundreds of secondary lava cones are distributed along the slope, from which occasionally lava material comes out and often reaches the populated area. In 1669 a lava flow reached Catania destroying some neighborhoods, while in 1928 another one destroyed Mascali. The volcanic soil consists of lava, basalt, tuff, lapilli and ash that are very permeable to water. On the top there is always snow in the winter, but the area is dry because it has no rivers and streams. The latter are found abundant below, along with springs and wells.

THE CRESCENT MOON AND THE BEST SOILS

From the oenological point of view the Etna appears as a crescent moon shaped vineyard between the district of Randazzo, on the northern side and S. Mario di Licodia on the southern side. The two sides have different expressions and climates, colder and more ventilated in the North with strong excursions and snowfalls - where local varieties suitable for great red wines are more present, such as Nerello Mascalese, Nerello Cappuccio and the rare variety of Minnella while in the southern quadrants - sunnier, close to the sea and with more rainfall - the best quality is related to white grapes, in particular Carricante, which acquire minerality and roundness, to complement a basic structural acidity that guarantees to the wines a long and happy life.

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THE CELLAR AND IT'S VINEYARD

The heart of Fessina beats at 670 meters asl, in the Rovitello district, Castiglione di Sicilia (CT). The vineyards - about 7 hectares - are located between two ancient semicircular lava flows of the past that isolate the vineyard like old walls similar to the French "clos", creating a unique micro-environment. The hazel groves and with the vine, some olive trees complete the agrarian puzzle of the "rasole" traditional terraces, which cut out the cultivable field and close it in dark lava stone walls. In Fessina there are still old vineyards, mainly planted with the traditional and very ancient method of the Alberello etneo "in quadro", with ages ranging from 70 to 110 years and with high vine density per hectare and a limited production of bunches. The vineyard is located on a slope with a not deep and black soil, with an important presence of sand, rich in small pumice and fine deconstructed clays. Oligoelements, iron, potassium, calcium, phosphorus, magnesium, manganese abound on this soil: the wines obtained from the grapes produced on these soils are able to amaze for the richness and complexity of the perfumes accompanied by an interesting and elegant structure. Both the perfume and the taste the marked minerality is perceptible. In Rovitello the winter is stiff, with frequent snowfalls, spring is cool and rainy, the summer is warm and dry, the autumn is long, warm, with a very high termico excursion between night and day. "Vertical" wines, with a clear acidity and a defined profile. In Fessina there is a handmade viticulture linked to the rural tradition, whose memory still vibrates with the historic terraces that support authentic rocky pearls: on these small terraces grow Nerello Mascalese, Nerello Cappuccio and Carricante in prevalence. The philosophy of the Estate has been clear from the first moment focusing on the enhancement of biodiversity, the interactions between the various genotypes create complexity and a series of connections that must be understood as a harmonic collectivity of completely different elements from each other. The attention to the varietal is maximum, in particular the pure Carricante has always played a fundamental role in the projects of Fessina, with the first vintage of A'Puddara we perceived the potential of an idea, that of giving full expression to the white berry par excellence here on the volcano. Also in this case, Silvia focused on the area of election suitable to give a unique expression. Biancavilla is in the southern side and it's undoubtedly an area historically linked to the Carricante, at an impervious height of 900 meters and over, where the Mascalese hardly matures, this variety has found fertile ground among the most ancient sands of the whole area. Another area on which Fessina invested to ensure another characteristic expression of the Carricante is Milo, on the eastern side, at even higher altitude the black sands and minerals guarantee roundness and fatness for a less vertical and acid expression, but equally complex and unique. The philosophy is therefore linked to the Etna tradition, the vineyard has only what it strictly needs and in the cellar the impacts are very low. It is a route dedicated to craftsmanship, and respect for nature in its various shapes, on all its sides with the peculiarities that ensue and that must be respected. Cultivation is "aware": there is only what the vine needs.

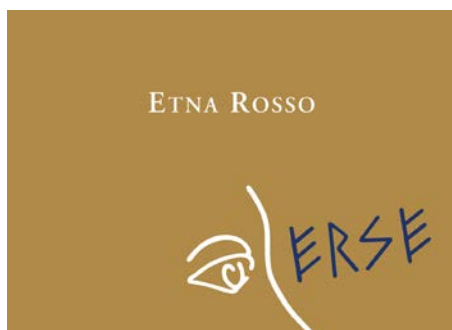
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FESSINA WINES

ERSE ROSSO

Etna DOC Rosso ,from a blend of Nerello Cappuccio and Mascalese, it's a picture of the traditional etna vineyard, the Etna DOC with the highest fragrance of Fessina, dedicated to the greek goddess of the morning dew. A "morning wine" thanks to the great fruitiness and the pleasant freshness , it's born from a vineyard exposed to east, therefore protected from the evening warm. Elegance and strong territoriality the best features. Round and silky satisfy the taste of who is looking for a daily wine made of Nerelli and immediately appreciated.



LAENEO

DOC Sicilia, authentic rarity of Etna. Produced just from alberelli of Nerello Cappuccio - Fessina is one of the few etna producers that have taken up the challenge of make the Nerello Cappuccio 100% - it can be considered a "didactic" wine for the intentions with which it was produced. Verified by the contribution of this variety to Etna DOC, in which it is blended with Nerello Mascalese. The Cappuccio brings the spice and the color to the Etna DOC, so Laeneo is intriguing, as well as for its juiciness nourished by blood notes, for its aromatic sweetness. Today Laeneo boasts its own circle of enthusiasts who are waiting with curiosity for the release of each new year. Nerello Cappuccio di Fessina is greedy, peppery and irresistible.



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IL MUSMECI ROSSO

Etna DOC Riserva. The most representative red wine of Fessina, it also has on the label the soul of the estate, the ancient millstone from the seventeenth century. Produced in Rovittello, at 670 meters above sea level on the northern side of the volcano, a selection of the oldest Nerello Mascalese alberelli, centenarians, is the most demanding expression of the Etna DOC Rosso di Tenuta di Fessina. Matured in tonneaux and large 35 hl barrels, it is an elegant, a wine with a great aging potential, great freshness and austere character. Il Musmeci has been called a "Barolo dell'Etna" for the rigor and finesse that distinguish it. Awarded by the main guides to Italian wines since the first vintage, 2007, aims to take the best of this land, with the rigor and respect that Etna requires.

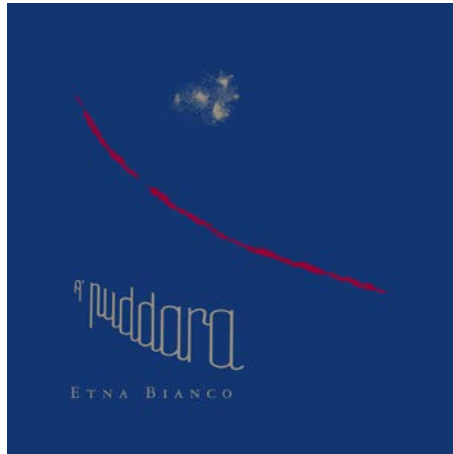


A' PUDDARA

It's a Carricante cru and an Etna DOC White that is a dutiful tribute to Sicily. Dedicated to the stars that are seen from the sea on the summit of the volcano in the summer, the Pleiades, known in the dialect as "A 'Puddara", the hen, is a rigorous wine and outlined as the top of the mountain that stands out in the night. Rediscovering the potential of a supporting actor of the main vines of Etna, Tenuta di Fessina proves to be able to give great whites where the territory and the hand of man, not invasive but respectful of the land and the traditions from which it grows, allow full expression. A'Puddara ferments entirely in large barrels, as the ancient etnea tradition for the winemaking of the Carricante. Produced in the district of Manzudda in Biancavilla, south of Etna, 900 meters above sea level, it is an authentic mountain wine, able to combine, in its pallor and its aroma, in its freshness and its hidden vein of smoked, the perennial snows of the summit and the flames of the volcano. A splendid synthesis of the Montagna di fuoco, which has allowed Tenuta di Fessina to collect the main recognitions of the Italian and international wine world since the first vintage on the market, the 2009 harvest

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ERSE, ETNA DOC BIANCO

The entry-level white of Fessina's labels, the namesake of the Rosso base, is a steel tank version of Carricante, blended with a 10% of Minnella and Catarratto, indigenous grapes of the company vineyards in Rovittello. In the new Etna DOC Bianco di Fessina the intervention of Catarratto and Minnella complements the aromatic system. The fruit and the fragrance exalt the marvelous emotions that the Carricante gives, so savory and with unmistakable acidity. Erse Bianco is, intentionally, a fresh, young, direct wine with great drinkability and an evident mineral footprint. Born from a blend of Carricante from Contrade di Caselle and Volpare in Milo and Contrada Manzudda in Biancavilla.

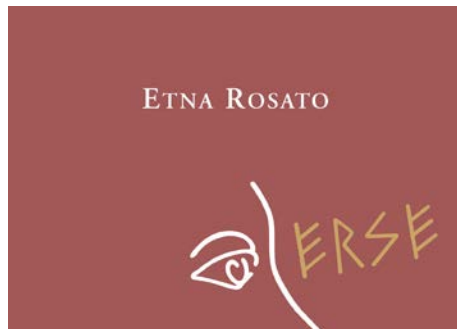


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ERSE, ETNA DOC ROSATO

It comes mostly from Nerello Cappuccio grapes with a lower percentage of Nerello Mascalese from our Rovittello vineyards. The grapes are vinified separately with cold maceration to catch color and aromas. They are then combined for alcoholic fermentation and subsequent refining in a stainless steel tank. The fruit and the fragrance enhance the freshness and flavor of the grapes of the volcano. Our ruby red rosé has the structure of a red wine.



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