

# TENUTA DI FESSINA

▲ Etna ▼

## PRESS KIT

12 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, which in turn merged to enrich the estate's intangible heritage, made up of relationships, exchanges and 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 – comes from a Florentine entrepreneurial family, she emigrated to Milan for love - arrived 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. Thus began a new phase for her life and a research, both personal and professional, which will give life in 2007 - after long and detailed negotiations 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 unquestioned technical skills 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 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 eighteenth-century lava stone millstone, with the ancient "chianca" - press for the pressing of the skins - 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, well tell the care and love with which they were cultivated and preserved by the previous owners, to whom it was dedicated as a form of thanks for not having sent the Etna vineyards into ruin, the Nerello Mascalese cru "Il Musmeci, ETNA DOC Riserva Rosso". With 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, set between two very fertile lava flows, with centenarian Alberelli screwed on themselves and expressive like natural sculptures. Impossible not to fall in love with it at first sight.

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## HOSPITALITY IN THE VINEYARD

One of today's most important goals for Tenuta di Fessina - now in its first decade of life - is to "open" the young Etna area to popularization and **winemaking hospitality**, thus allowing guests to experience and share a unique and great quality. The intention is to promote the territory of Etna, unique for the exceptional climatic conditions that characterize it, capable of giving wines of excellent quality. In this island so rich in culture and luxuriant nature that lies in the middle of 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 January 2018 are available at Tenuta di Fessina - expertly restored and furnished with rustic but sophisticated simplicity that maintains all the original taste of the eighteenth century palmento - six independent rooms with an elegant and naturally evolved hospitality formula. Family furnishings alternate with touches of Art and Design or contemporary interiors, in an elegant timeless mix that creates a distinctive atmosphere. Among the innumerable accommodation options, Tenuta di Fessina also offers the possibility of using a personal cook proposing recipes and ingredients of the Etna tradition: a way to integrate the local community with the public and to make the minor aspects known "from the inside" of everyday life that bind a community.

## ETNEE EXPERIENCES

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 the dissemination and enological hospitality, thus allowing guests to live and share a unique experience and great quality. The intention is to promote the Etna area, unique for the exceptional climatic conditions that characterize it, capable of giving wines of excellent quality. In this island so rich in culture that is in the middle of the sea and of the lands - at the center of the Mediterranean - wine becomes an extraordinary ambassador, and great connector, of different cultures and languages. Tenuta di Fessina now offers six rooms dedicated to hospitality, three external with independent entrance Viddirami, Litturina and Istenna. Four interiors obtained directly above 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. Thus, Sicilian lace, decorated lava stone, rusty iron, art objects and Sicilian memories mix with the primitive nature of forms and materials but without nostalgia, letting the sign of contemporary vision express itself 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 fabrics and the elusive aromas of the seasons

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## THE TERRITORY

**‘A MUNTAGNA // Etna //** Etna, the highest active volcano in Europe, has been part of the UNESCO World Heritage Site since 2013. 'A Muntagna - as it has always been called by the locals - is a very special place, which leads back to our dimension. A living organism that changes every day, like us. Every day throws in the sky a bit 'of ash, a little' dust, some 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 Km<sup>2</sup> and with a perimeter of 221 Km, its peak reaches 3350 m. with sweet layers, 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 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 found scattered along the slope, from which occasionally lava material comes out that often reaches the populated area. In 1669 an eruption reached Catania destroying some neighborhoods, while in 1928 it 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 in the lower area, along with springs and wells.

## THE CRESCENT MOON ETNEA AND THE VOCATED LANDS

From the oenological point of view, Etna is presented as a "crescent moon" vineyard, between the towns of Randazzo on the north side and that of S. Maria Licodia on the south side. The two sides have different vocations and climates, colder and more windy on the northern one with strong excursions and snowfalls - where local varieties as the big reds prevail, such as Nerello Mascalese, Nerello Cappuccio and the rare variety of Minnella, while in the southern quadrants - more sunny, closer to the sea and with more pronounced rainfall - give the best of themselves the white grapes, in particular Carricante, which thus 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 VINEYARDS

The pulsating 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 "sciare", lava flows of the past that isolate the vineyard like old walls of the French "clos", creating a unique micro-environment. The hazel groves alternate with the vineyards, some olive trees complete the agrarian puzzle of the terraces, which cut out the cultivable land by enclosing it in dark lava stone walls. In Fessina there are still old vineyards, mainly planted with the traditional and very ancient method of the Etna-Alberello in the framework, with ages ranging from 70 to 110 years and with high vine density per hectare but with a limited production of bunches. The vineyard is located on a terroir of shallow, black soil, with an important presence of sand, rich in small pumice and fine deconstructed clays. The soil is abundant in Oligoelements, iron, potassium, calcium, phosphorus, magnesium, manganese: 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, a long autumn, warm, with a very high thermic excursion between night and day. "Vertical" wines, with a clear acidity and a defined profile. In Fessina there is a hand-made viticulture, as we find in Valtellina, in the Mosella Valley, in the Reno Valley, with slopes that can strongly vary and widespread terraces that support authentic rocky pearls: on these small terraces grow Nerello Mascalese, Nerello Cappuccio and Carricante in prevalence. Cultivation is "aware": there is only what the vine needs.

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## IL MUSMECI ROSSO

Etna DOC Reserve. The Red wine most representative, it has also on the label the soul of Fessina, the ancient lava stone of the eighteenth century.

Produced in Rovittello, at 670 meters above sea level on the northern side of the volcano, comes from a selection of the oldest Nerello Mascalese Alberelli, centenarians, is the most challenging expression of the Etna DOC Rosso di Tenuta di Fessina.

Matured in tonneaux and large 35 hl barrels, it is an elegant, long-lived wine with a great freshness and austere character.

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 make the most of this land, with the rigor and respect that Etna requires.



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## II MUSMECI ROSSO SPECIAL RESERVE RS

A wine that is a tribute to Roberto Silvia, born from a manual selection of the oldest vineyard of Fessina and produced only in Magnum from Nerello Mascalese 100%.

This wine is a dedication to the present, past and future of the Estate.

With an aging of 24 months in French oak and a year in bottle, the RS develops silky and hearty notes with great mineral span and vibrant acidity.

The voluptuous tannins rotate harmoniously on a rich and deep body reminiscent of violet and ink, small wild red fruit and medicinal herbs.



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## IL MUSMECI BIANCO CONTRADA CASELLE

Our Contrada Caselle comes from a manual selection from Alberelli Centenari of Carricante in the homonymous and iconic Contrada located in the municipality of Milo, where the unique climatic conditions, the volcanic soil and the combination of altitude and influence of the Ionian Sea guarantee verticality, flavor and great aging potential.

Our Il Musmeci fermented in French oak and then aged for 24 months in stainless steel and then another 12 months in the bottle.

The nose is reminiscent of anise, wild fennel, wax, bread crust and candied lemon, this Cru stands out for persistence and complexity, bringing back to the nose the memory of the sea, but also the elegant and fresh notes of a great mountain wine.



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## A' PUDDARA

Is a cru of Carricante for 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 actors 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, non invasive but respectful of the land and the traditions from which it grows, allow full expression.

A'Puddara ferments entirely in large casks, as from ancient etnea tradition for the winemaking of the Carricante. Produced in the district of Manzeudda 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, perennial snow 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 ROSSO CONTRADA MOSCAMENTO - 1911 ERUPTION

Eruption 1911 is a selection from old Alberelli located near a volcanic sciara rich in basalt, iron and manganese, with this Cru we want to give a frame of a single fragment, unique for micro-climate and expression.

The wine-making and aging process is 24 months in French oak Tonneaux and Botte Grande, then 12 months in the bottle to ensure finesse and structure, balsamic and fresh notes of undergrowth, Mediterranean scrub and spices for a Nerello stand out on the nose.

Great potential for aging, deep and austere in its feminine elegance.



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## FESSINA'S WINES

### ERSE ROSSO

Etna DOC Red base line, from a blend of Nerello Cappuccio and Nerello Mascalese, is the frame of the traditional Etna vineyard, the most fragrant Etna DOC of Fessina, dedicated to the Greek goddess of dew.

A "morning wine" for the strong fruit and the pleasant freshness, comes from a vineyard exposed to the east, therefore sheltered from the heat of the afternoon.

Elegance and strong territoriality are the two main qualities. Full-bodied and silky, satisfies the taste of those who seek a daily wine with the extension of the Nerelli and immediate enjoyment.

## ETNA ROSSO



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## ERSE, ETNA DOC BIANCO

The entry-level white of Fessina's line, the namesake of the Rosso base line, is a wine-made version of Carricante, united for 20% 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 from Milo and Contrada Manzeudda from Biancavilla.

ETNA BIANCO



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## ERSE, ETNA DOC ROSATO

It comes predominantly from Nerello Cappuccio grapes with a lower percentage of Nerello Mascalese from our Rovittello vineyards.

The grapes are vinified separately with a cold maceration to catch the color and aromas. Then they are 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 garnet-colored rosé has the structure of a red wine.

ETNA ROSATO



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## LAENEO

DOC Sicilia, authentic rarity of Etna. Produced from Alberelli of Nerello Cappuccio in purity - Fessina is one of the few ethnical producers that have taken up the challenge of vinifying the Nerello Cappuccio 100% - can be considered a "didactic" wine for the intentions with which it was produced.

Check the contribution of this variety to Etna DOC, in which it is in the company of Nerello Mascalese.

The Cappuccio brings the spice and color to Etna DOC, therefore 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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