

IL MUSMECI ROSSO RISERVA SPECIALE ROBERTO SILVA

We decided to dedicate our CRU of Nerello Mascalese to the Musmeci family, and especially to Mr. Ignazio Musmeci, the one who for many years has kept "I Vigne di Fessina" with so much love that allowed us to work on vines of over eighty years old. It is the story of this extraordinary land, with its landscapes, its colors, its civilization that interweave with the destiny of people. And to the wine that will be born. This special edition connects the memory of Ignazio to Roberto, which started this company with Silvia, it's another dedication to the heart and soul of Fessina, a special wine connected with the emotional path of the estate beginning, a dream connected with our oldest roots.



II MUSMECI RS

DENOMINATION: Etna Rosso D.O.C. Riserva

VARIETAL: Nerello Mascalese 100%

ENOLOGIST/AGRONOMIST: Benedetto Alessandro

TASTING NOTES

COLOR: pale ruby with brick red shades

SCENT: ink, forest floor, rose petal, balsamic, ashes, goudron, licorice, figs, iron

TASTE: tannic center silky and velvety, high acidity and sharp mineral end, round and soft finish with a little hint of wild strawberries

CHARACTERISTICS OF THE PRODUCTION AREA

PRODUCTION AREA: *Rovittello*

The II Musmeci RS has been harvested by hand just from the oldest original rootstock vines of Nerello Mascalese, selected in order to express the best elegance and concentration of our oldest spot here at the estate, which is enclosed and hidden below the 1809 lava flow from mt. Etna, that it's able to create a strong and cold climate by night, with a intense thermic excursion and a low ripening.

VINEYARD SURFACE: 1/2 ha

AGE OF THE VINEYARD: plus 100 years old

EXPOSITION: North -East

ALTITUDE: 700 mt

SOIL COMPOSITION: *Rovittello*, the pulsating heart of Fessina, is gathered between two semi-circular lava flows, a nest that brings to mind the ancient concept of French clos. The soil is fine and deep, composed mainly of pumice, fine destructured clays and ancient powders. The terroir has centenarians rootstocks, mainly consisting of Alberelli of Nerello Mascalese, a small portion of Nerello Cappuccio and some plants of Carricante and Minnella. Terraces mark the centuries dividing the various genotypes and the various ages. This cauldron of biodiversity is revealed hidden, an amphitheater that protects and develops a unique specificity that gives it feminine, irony and finely spicy notes. The approximately 8000 plants per hectare and the difference of genotypical character and age are a clear symbol of peasant agriculture on the volcano, made of ancient handmade vineyards, tradition and history

HARVEST: October

YIELD PER HA: 4.500 kg

VINIFICATION : soft destemming-crushing with rollers after a careful selection of the grapes in the vineyard and on the sorting belt in the cellar

FERMENTATION:

fermentation in red with maceration on the skins for 10-15 days at a temperature between 25 and 28 ° C

TIME OF MACERATION ON THE PEELS: 10-15 days

AGING: 12 months in French oak barrels of 5 hl, after another step in big oak barrels of 35 hl for 12months, final aging in bottle for at least 1 year

TOTAL PRODUCTION: 1.000 magnums