

IL MUSMECI

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.



II MUSMECI

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: red fruit under spirit, forest floor, mentholate and balsamic, ashes, goudron, humus, licorice, tabacco, capers, rosemary

TASTE: tannic center silky and velvety, persistent acidity, goudron, glacial mint, ripe red fruit, marasca cherry, nutmeg, round finish, enveloping and complex

CHARACTERISTICS OF THE PRODUCTION AREA

PRODUCTION AREA: *Rovittello*

Fessina has a particular position: the semicircular skiing that surround the vineyard creates a microclimate that allows the grapes to ripen slowly and completely, giving the wine unique elegance and complexity that are refined in the bottle giving austerity and longevity. A singularity among the wines of the northern part of the "Muntagna" that does not give anything to the muscularity and all to the fineness.

VINEYARD SURFACE: 6 ha

AGE OF THE VINEYARD: 1932

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: 5.000 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: 10 -12 months in French oak barrels of 5 hl, after another step in big oak barrels of 35 hl for 6-8 months, final aging in bottle for at least 4 years

TOTAL PRODUCTION: 10.000 bottles of 0,75 cl and 200 magnum of 1,5 lt