



TENUTE
BALLASANTI



BALLASANTI: THE RETURN AND THE TURNING POINT

The **Return** of Manuela Seminara to her family's land in San Giovanni Montebello on the slopes of Etna, overlooking the sunrise over the sea, where she was born and raised.

A **Turning Point**, too.

Her husband Fabio, with an eye to the future, uniting the various properties and, together with Manuela, bringing life to a new agricultural business, planning ten vintages, new vineyards and the design and creation of a new cellar.

The **Return** and the **Turning Point**, a loving synergy committed to producing vivid and explosive wines, like thunder bursting forth from the Earth.





The winemaking business was started by Manuela's maternal great-grandfather, Don Lorenzo, and his wife Donna Mara.

Don Lorenzo also planted two maritime pines to commemorate the birth of his children. They provided shade for Donna Mara when, on days when the Gregale was blowing, she would say that even the saints were dancing, the wind was blowing so hard.

In those days, as was the norm, Don Lorenzo's wine was sold on the French market.





It was however Don Angelo, their son, who diversified the business:

every one of God's bounties granted to Etna could be found on their land: citrus fruits, olives, figs, prickly pears, strawberry trees, chestnuts, pomegranates and quinces. Even a maple forest. And grapes, of course, wine grapes (Nerello Mascalese and Carricante) which he sold to his most valued clients.

It was he who, by example, fixed Manuela's emotional and cultural roots into the slopes of the volcano. In turn, her example has had the same effect on Fabio, who has chosen this land as his own.

Ten years ago, the **Turning Point**. Fabio, with the proven managerial acumen of someone who is forward-thinking, understands that the time has come to make a decision.

Fabio decides to reunify the original winery to bring Manuela's dream to life. Their adventure begins, they hire staff and invest in new land, always on the volcano's eastern slopes, from where they can watch the sun rise over the sea.





Thus the first wines curated by Manuela are brought to life once more,

the vineyards are expanding, new ones are being acquired with traditional Nerello Mascalese sapling vines. Today the property consists of approximately 25 hectares, of which 7.5 are planted with Nerello Mascalese and Carricante, grapes over three locations producing

five labels, of which two are CRU.

Ballasanti production is focused on three monovarietal and two CRU wines, Nerello Mascalese for the reds and Carricante for the whites.

Ballasanti benefits from its collaboration with the Piedmontese winemaker, Luca Caramellino, who finds his own values reflected in the poetry of Ballasanti's project and, in the slopes of Etna, something worthy of sinking his teeth (and his undisputed experience and vision) into.

There are three vineyards in production.



THE TENACE VINEYARD

at Contrada Chiusitti, consisting of 3 hectares of vineyards in a 6-hectare property in the Etna DOC region. Lying 850 meters above sea level and immediately east of the SP 59 leading to Linguaglossa, it is right on the wine route. The vineyard is exposed to the east, with Carricante grapes planted according to the Guyot training method, producing our whites: the Donna Manuela CRU which will be released in 2025 and the Etna Bianco DOC.

The volcanic soil is rich in potassium and iron.



ETNA DOC BIANCO

In Contrada Chiusitti, along the wine route and 800 meters above sea level, our Carricante vineyards bring our Etna Bianco to life, with its noteworthy minerality typical of this vine. The local wind protects the grapes from humidity, giving this native vine just the right level of acidity.

GRAPES / 100% Carricante.

PRODUCTION AREA / Etna slopes in the contrada Chiusitti, Mascali (CT).

ALTITUDE / Approx. 800 meters.

SOIL / Volcanic, permeable, rich in potassium and iron, low in nitrogen and assimilable phosphorous.

CULTIVATION / Spurred cordon, following the principles of organic agriculture.

HARVEST / Last ten days of October.

VINIFICATION / Gentle destemming and brief maceration. Gentle pressing and extraction of first-pressing of must. Alcoholic fermentation in temperature-controlled tanks at 13/15°.

REFINEMENT / Aging on the lees for approx. 60-90 days following fermentation, with weekly batonnage. Biological stabilization over the winter and spontaneous sedimentation.

RACKING / At the end of winter and bottling in the spring after the harvest.





THE SUBLIME VINEYARD

consists of 2 hectares, in the San Basilio parish of Piedimonte Etneo, 600 metres above sea level. It lies in the Etna DOC region and has cultivated the Nerello Mascalese grape in three-branch sapling vines for over 50 years. The traditional sapling cultivation makes this vineyard a truly rare gem. These plants have been rooted in the black and red volcanic soil over decades and their generative power is given full expression in Nerello, giving rise to two wines, the Etna Rosso DOC and the Donna Mara CRU which will be released at the end of 2025.



ETNA DOC ROSSO

Our Nerello Mascalese grapes grow from ancient sapling vines "ad alberello" in Contrada San Basilio in Piedimonte Etneo, a small village on the slopes of mount Etna 600 meters above sea level.

GRAPES / 100% Nerello Mascalese.

PRODUCTION AREA / Etna slopes in Piedimonte Etneo (CT).

ALTITUDE / Approx. 600 meters.

SOIL / Volcanic, permeable, rich in potassium and iron, low in nitrogen and assimilable phosphorous.

CULTIVATION / From a centenary vineyard with three branches single bush vine system.

HARVEST / Last ten days of September.

VINIFICATION / Destemming of the grapes. Alcoholic fermentation in temperature-controlled tanks. Extended skin maceration with pumping over and batonnage.

REFINEMENT / The wine is refined in small ceramic containers, and partly in French oak tonneaux with biological stabilization over the winter and spontaneous sedimentation. Malolactic fermentation in wood containers.

RACKING / At the end of winter. Bottling during the second summer following harvest. Aged in bottles for 6 months.





THE TEMERARIO VINEYARD

is in the Ricceri Ciapparo neighbourhood of San Giovanni Montebello and is the historic vineyard where everything started and where the company's headquarters are based. It consists of 2.5 hectares lying 450 metres above sea level.

This vineyard is tended by Don Angelo, Manuela's grandfather. In 2013 Manuela opted to revamp it and together with Fabio, they decided to replant the three-branch sapling vineyard to restore its former beauty and to enhance as best as possible the richness of the volcanic soil, even if it lies outside the Etna DOC region.

This young Nerello Mascalese vineyard produces the Sicilia Doc Nerello Mascalese.

SICILIA DOC NERELLO MASCALESE

The grapes of our Sicilia DOC grow in Contrada Ricceri Ciapparo, just 450 meters above sea level.

GRAPES / 100% Nerello Mascalese.

PRODUCTION AREA / Etna slopes in the contrada Ricciari Ciappari San Giovanni Montebello, Giarre (CT).

ALTITUDE / Approx. 400 meters.

SOIL / Volcanic, permeable, rich in potassium and iron, low in nitrogen and assimilable phosphorous.

COLTIVATION / Three branches single bush vine system, following the principles of organic agriculture.

HARVEST / Last ten days of September.

VINIFICATION / Gentle destemming and alcoholic fermentation in temperature-controlled tanks. Skin maceration for about 20 days with manual punch down and delestage.

REFINEMENT / In temperature-controlled steel vats and partly in French oak barrels.

RACKING / At the end of the winter, with bottling from the summer of the year following the harvest. Aged in bottles for 6 months.



