



TENUTE
BALLASANTI



BALLASANTI: THE RETURN AND THE TURNING POINT

The **Return** of Manuela Seminara to her family's land, to Sicily, to her Ballasanti, 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 vivacious and explosive wines, like thunder rocking the Earth to its core.





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.

As was common in those days, 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 can 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, leading by example, fixed Manuela's emotional and cultural roots into the slopes of the volcano. In turn, she has had the same effect on her husband Fabio who has adopted this land as his own.



Ten years ago, the **Turning Point**. Fabio, with the proven managerial acumen of someone who is forward-thinking, recognizes 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 in production, with Nerello Mascalese and Carricante grapes over three locations producing six labels, of which two are Etna Riserva.



The Return and the Turning Point

Manuela and Fabio are already planning their new cellar in Piedimonte, which will also be on the slopes overlooking the rising sun.



THE WINES

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

Ballasanti benefits from its collaboration with the Piedmontese winemaker, **Luca Caramellino**, who has embraced the poetry of Ballasanti's vision. On the slopes of Etna, he has found the ideal terrain to utilize his undisputed experience and vision.



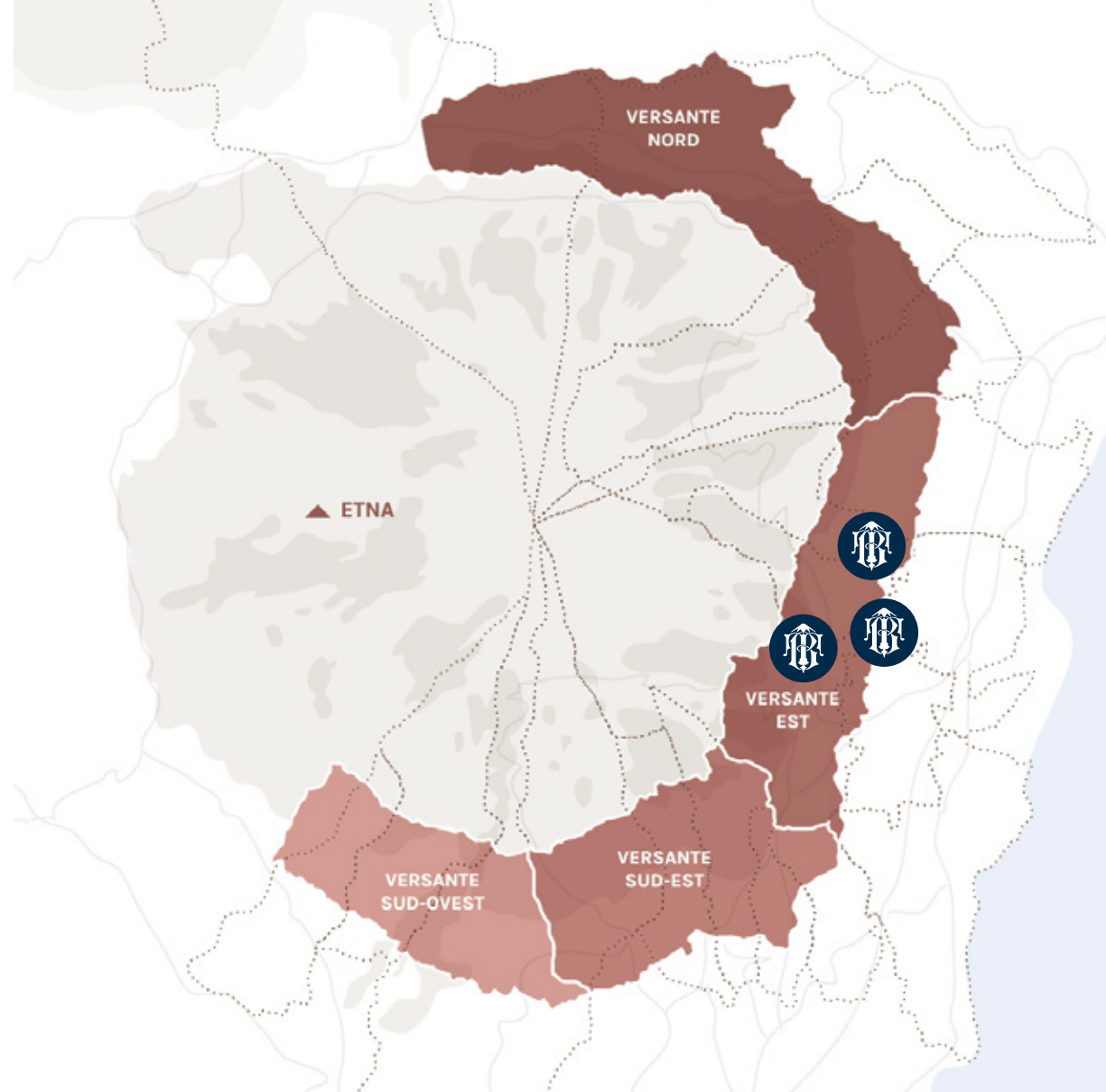
THE VINEYARDS

There are three vineyards in production: **Tenace**, **Sublime** and **Temerario**. They are located on the eastern and north-eastern slopes, and their soil composition and position have a significant impact on the wine produced.

The wealth of minerals such as iron, magnesium and potassium contributes to the unique complexity and structure of the wine. The geographical location and the day- and night-time temperatures, helped by the vineyards' altitude, assist in developing intense aromas and maintaining good acidity, giving the wines their crispness, minerality and complexity.

The eastern slope, characterized by greater rainfall and exposure to the Ionian Sea breezes, produces wine with greater vibrancy and acidity. Its volcanic soil mixes with sand and clay, rich in iron oxide, to give the wine elegance, silkiness and a delicate structure compared to the renowned northern wines.

By contrast, the basaltic soil of the northern slopes produces wines with a more robust structure and more pronounced tannins. Our Etna Rosso, from the vineyard located on the north-eastern slopes, precisely combines these characteristics: a robust structure, together with the elegance and complexity typical of wine from the eastern slopes.





THE TENACE VINEYARD

Contrada Chiusitti, consisting of 3 hectares of vineyards on a 6 hectare property in the Etna DOC region, lies at 850 m above sea level. The vineyard is located immediately to the east of the SP59III, the road leading to Linguaglossa, along the wine route.

The east-facing, spurred cordon espalier vineyard is planted with Carricante, which produce two white wines: the **Donna Manuela Etna Riserva**, to be launched in 2026, and the **Etna Bianco DOC**.

The volcanic soil, rich as it is in potassium and iron, together with its important diurnal temperature range, have a positive effect on the ripening of the grapes. The high altitudes (between 800-850 m above sea level) enable complete and uniform ripening, contributing to the development of complex aromas and high acidity.

Temperature fluctuations between day and night stimulate the fusion of aromatic compounds and preserve the acidity of the grapes, resulting in crisp, well-balanced wines. In addition, the climatic conditions enable the concentration of sugars and polyphenols, improving the wines' structure and longevity.



ETNA DOC BIANCO

In the Contrada Chiusitti, along the wine route and 800 metres 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 metres.

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

CULTIVATION / Spurred cordon, in accordance with organic cultivation principles.

HARVEST / Last ten days of October.

VINIFICATION &

REFINEMENT / Selected grapes, following a meticulous maturation process focused not only on sugar content but more particularly on pH levels, are handpicked into small crates and brought to the winery. Gentle pressing not exceeding 0.8 bars is followed by the application of dry ice. Following enzymatic clarification of the must obtained from pressing, fermentation commences with selected cryophilic yeast; alcoholic fermentation at 13° continues for about three weeks. After an initial post-fermentation racking, the wine is aged on fine lees at controlled temperatures until the spring following harvest, when the wine is prepared for bottling.

TASTING NOTES / Golden in colour with greenish tints, this vintage Etna Bianco has an opening nose of distinct vegetal, orange blossom and citrus notes. In the mouth, its alcoholic content and body are cut through by an acidic burst of adrenaline, making this wine crisp and vibrant with a long and lasting mineral finish.





THE SUBLIME VINEYARD

consists of 7 hectares, 2 of which are in production, 600 m above sea level in Piedimonte Etneo. It lies in the Etna DOC area 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 earth of the volcano for decades and their generative power is given full expression in Nerello, producing three wines, the **Etna Rosato 2024** to be launched in 2025, the **Etna Rosso DOC** and the **Donna Mara Etna Riserva** to be launched in 2026.



ETNA DOC ROSSO

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

GRAPES / 100% Nerello Mascalese.

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

ALTITUDE / Approx. 600 metres.

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

CULTIVATION / From a centenary vineyard with a three-branch, single-bush vine system.

HARVEST / Last ten days of September.

VINIFICATION &
REFINEMENT / The grapes are selected by tasting them row by row, identifying only the freshest bunches with the most pronounced acidity. Harvesting is by hand into small crates. The grapes are destemmed, pressed and fermented to form a floating cap, with twice-weekly délestages and numerous punchdowns to ensure good oxygenation and colour extraction. A fixed temperature of 26° permits a slow and aromatic alcoholic fermentation, and after racking, it undergoes malolactic fermentation. The wine is refined in steel containers until the spring following the harvest.

TASTING NOTES / Amaranth red, this wine opens with black cherry and earthy notes, occasionally fleshy, providing a full-bodied juicy mouth feel. Distinct tannin notes are balanced with a milky acidity, giving the wine its vibrancy. Elegant sweet liquorice notes accompany its long finish.



ETNA DOC ROSATO

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

GRAPES / 100% Nerello Mascalese.

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

ALTITUDE / Approx. 600 metres.

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

CULTIVATION / From a centenary vineyard with a three-branch, single-bush vine system.

HARVEST / Last ten days of September.

VINIFICATION &
REFINEMENT / Vinification of our rosé involves pressing specially selected Nerello Mascalese grapes. The must is enzymatically clarified, racked and fermented for a fortnight at 13° C, thus preventing malolactic fermentation. The fine lees are distributed through bâtonnage until the March following harvest.

TASTING NOTES / Pale "onionskin" pink in colour, it has a distinctly floral aroma with strawberry and raspberry notes. Ideal with tomato dishes, such as a quintessential Sicilian bruschetta with cherry tomatoes and capers, swordfish alla eoliana or stuffed sardines.





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 m above sea level.

This vineyard is tended by Don Angelo, Manuela's grandfather. In 2013 Manuela opted to update it and together with Fabio, they chose to replant the three-branch sapling vineyard to restore it to its former beauty and to make the most of 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, a bold and intrepid wine, dedicated to the last of their children, Lorenzo. The finesse and elegance of Nerello Mascalese are sought after, in particular for their tannins. The unique characteristics of the terroir, with its salinity and earthy notes, provide silkiness and elegance.



SICILIA DOC NERELLO MASCALESE

The grapes of our Sicilia DOC grow in the Contrada Ricceri Ciappara, just 450 metres above sea level.

GRAPES / 100% Nerello Mascalese.

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

ALTITUDE / Approx. 400 metres.

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

CULTIVATION / From a centenary vineyard with a three-branch, single-bush vine system.

HARVEST / Last ten days of September.

VINIFICATION &
REFINEMENT / Grapes are harvested by hand from the San Giovanni Montebello vineyard, 2/3 of which are destemmed/pressed, 1/3 of which is placed in tanks as whole clusters. Alcoholic fermentation and carbonic maceration of the grapes ensure an increase in aroma, as is confirmed by the tasting of the wine. Racking is followed by a second alcoholic fermentation of the sugars present in the whole clusters. Malolactic fermentation takes place in steel containers; subsequent racking allows the separation of the lees from the must.
This wine is aged exclusively in steel tanks.

TASTING NOTES / Ruby red with violet hues, with notes of strawberry and white flowers. The soft mouth feel is accompanied by a mild milky acidity and combined tannins which give rise to notes of dark grape skins and plum.





OF EARTH AND ART

Ballasanti's Of Earth and Art project was established to cultivate the profound relationship between **art and nature**, a bond rooted in the history of art itself. The project's concept is that artists will leave their oft-evolving impression on an ever-changing landscape.

The project takes its inspiration from many sources, from the historic **Land Art movement** to more recent art parks, to the essential questions posed by the short story "**The Man who Planted Trees**" by **Jean Giono**: "... a pretext for asking ourselves: how will we leave the world and who will come after us? What does the word community mean? How can we feel close to those we do not know?".

Ballasanti isn't just a space for works of art: the place itself is the protagonist, not a mere picture frame, but a space in which the artist acknowledges that nature modifies and completes their work, creating a continuous dialogue between material and environment.

The works of art arise from a wish to **generate wonder**, explore new **poetry and material**, creating and transforming their form. An open-air exhibition, where works of art are made with material belonging to the environment: **stones, leaves, branches, trunks, trees and objects from the surrounding landscape**, involving local craftspeople and artisans. Some works will be held in an **indoor gallery**, whilst others will be placed outdoors, becoming part of their environment.

The project aims to enhance the artists' ability to **open up new horizons and pose new questions** through the unconventional language of art. **A poetic horizon**, in which the artist actively engages with the surrounding environment and their work finds roots **in a natural, geographical and historical context**, becoming part of their environment, almost merging with it, even whilst retaining its distinct self.

Gaia, passionate about art and deeply attached to her Etnean roots, joins **Francesca Alfano Miglietti** in this project which launched in 2023.

Ballasanti offers residencies to world-renowned artists and, in 2026, will host five of their new works. For the occasion, Ballasanti will organize a major event entirely dedicated to art and the Earth.

