



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.





OUR HISTORY

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

As was common in those days, Don Lorenzo's wine was sold on the French market.

Don Lorenzo also planted two maritime pines to commemorate the birth of his children. They provided shade at U Ballasanti, thus named because, on days when the Gregale was blowing, Donna Mara would say that even the saints were dancing, so strong blew the wind. On that hilltop bench, with Mount Etna behind her and the Ionian Sea at her feet, Donna Mara would sit, let down her long, white hair, and breathe in the wind. A wind capable of bringing about a profound inner transformation.

Ballasanti has since become a magical and symbolic place where the women of the family rediscover the force of a powerful, sacred and ancestral femininity.

But 'U Ballasanti has also become a place that some guests take pleasure in visiting, experiencing the strength and energy of a land shaped by fire, stone, sun, sea, and wind.





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

every one of Etna's God-given bounties 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 through his example that Manuela's emotional and cultural roots became fixed 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. And Ballasanti has become a place where guests too can enjoy visiting and experiencing the strength and energy of a land made of fire, stone, sun, sea and wind.



Ten years ago, the **Turning Point**. Fabio, with the proven managerial acumen of someone with a strategic outlook, decides to reunify the original winery and bring Manuela's dream back to life.

Their adventure begins, they hire staff and invest in new land, always on the volcano's eastern and northeastern 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. 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 seven labels, of which two are Select Etna Doc, each with a story that reaches far beyond the glass.



The Return and the Turning Point

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



THE WINES

Ballasanti production is concentrated on monovarietal wines made from 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 expertise and vision.

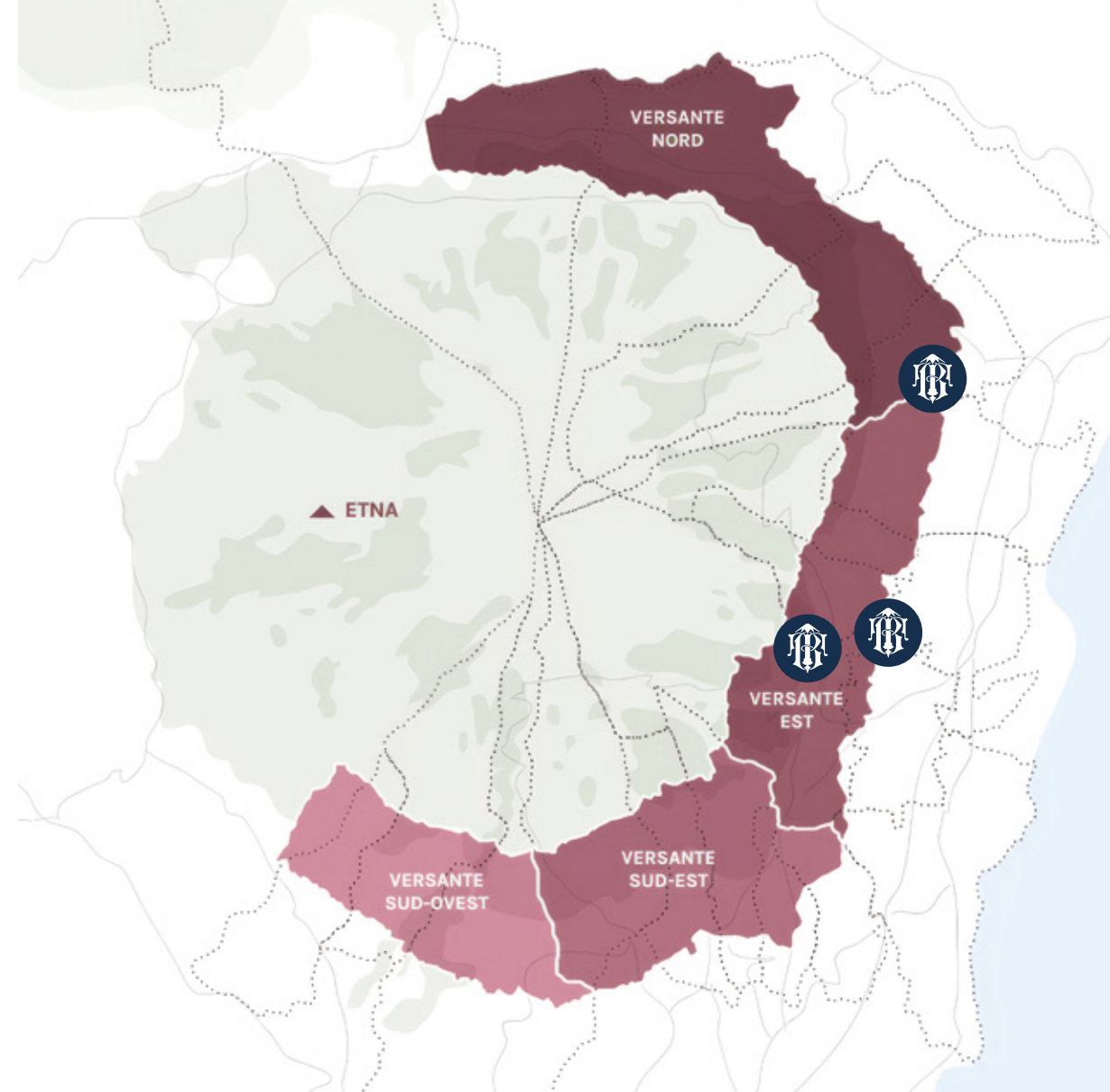


THE VINEYARDS

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, whilst 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 which are rich in iron oxide, giving the wine a silky elegance and a more delicate structure compared to the renowned northern wines, where the volcanic soil mixes with basalt rock to yield a more robust structure and more pronounced tannins. Our vineyard located on the northeast slope produces wines with a robust structure combined with elegance and complexity.





THE TENACE VINEYARD

In Contrada Chiusitti, consisting of 3 hectares of vineyards on a 6-hectare property in the Etna DOC region, and lying at 850 m above sea level, the vineyard is located immediately to the east slope.

The high altitudes (800-850 m above sea level) and the climatic conditions also enhance the concentration of sugars and polyphenols in the grapes, improving the wines' structure and longevity and creating well-balanced wines.

The east-facing vineyard is planted with Carricante, producing two white wines: the **Etna Bianco DOC** and the **Donna Manuela Etna DOC** launched in 2026.

These two white wines are the first two elements of a triad of quintessential femininity celebrated by us. An intense, complex, sweet, multi-faceted, forbearing, renewed and reawakened femininity; the offspring of an ancestral force that Gaia, Manuela and Mara have uncovered and continue to uncover in their Mount Etna.

The Etna Bianco DOC is dedicated to and inspired by Gaia Morgana. Just as our young woman is a disruptive innovator, it is vibrant, crisp and mineral; it speaks to the strength and spontaneity of a feminine spirit that is open and joyful in the face of a whole life yet to unfold.

Donna Manuela (Etna Bianco DOC Select 2023), set to make its market debut in 2026, is produced from a single, carefully selected parcel; the highest in elevation, the most exposed to the wind, and situated near a lava flow. Donna Manuela is a complex, elegant wine that expresses the energy of the wine uniting Etna and the sea. It is dedicated to Manuela, a woman who has consciously overcome the challenges in uniting two different worlds and transforming a dream into reality.

Donna Manuela is the embodiment of a mature, creative woman who has learnt to embrace life's complexities, uncertainties, successes, fears and dreams.

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 &

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 fresh and vibrant with a long and lasting mineral finish.



DONNA MANUELA ETNA DOC BIANCO

In the Contrada Chiusitti, along the wine route and 850 metres above sea level, a select block within our Carricante vineyards has given life to our singular Etna Bianco with its intense complexity.

The wind protects the grapes from humidity, giving this native wine just the right level of acidity.

GRAPES / 100% Carricante.

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

ALTITUDE / Approximately 850 meters.

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

CULTIVATION / Bush vine, following the principles of organic agriculture.

HARVEST / Last ten days of October.

VINIFICATION & REFINEMENT

The vinification of a single block of Carricante, lying at the highest altitude with the greatest exposure to the wind and bordering a lava flow from the early 1900s, is carried out by crushing the grapes, cold maceration for 24 hours, soft pressing and controlled alcoholic fermentation at 17°. This wine does not undergo malolactic fermentation but is aged on fine lees for at least a year with continuous bâtonnage.

TASTING NOTES / Yellow in colour with golden highlights, Donna Manuela opens with a complex nose of orange blossom, citrus peel, citron and hints of iodine. After two years of ageing, mineral and wild herbal notes still mingle. Long on the palate and mineral, its complexity expresses the energy of the wind blowing from Etna down to the sea.



Donna Manuela tells of a mature woman embracing her femininity, pursuing harmony with all the elements encircling her and seeking to restore authenticity to the world.

Like other mature women, Donna Manuela calls on the power of the wind that flows from the land far out to sea and then returns to shore with renewed energy, bringing nourishment for her and those around her.



THE SUBLIME VINEYARD

consists of 7 hectares, 2 of which are in production, 650 m above sea level in Piedimonte Etneo. It lies in the Etna DOC area, cultivating the Nerello Mascalese grape in three-branch sapling vines. The traditional sapling cultivation makes this vineyard a truly rare gem. These plants have long been rooted in the black and red soil of the volcano and their generative power is given full expression in Nerello, producing three wines, the **Etna Rosato**, the **Etna Rosso DOC**, and the **Donna Mara Etna DOC** which is to be launched in 2026. Donna Mara symbolically concludes our narrative of quintessential femininity, representing the wise woman who unites the essence of Mount Etna, both strong and hardy. The essence of an indomitable volcano whose lava transforms into stone but which, over time, allows new life to be reborn. A woman who knows how to gather together her experiences, transforming them into new life, and nourishing the earth.

The Sublime vineyard also produces our Etna Rosso and Rosato, two wines whose stories each extend beyond the glass. Etna Rosso is dedicated to Fabio, an intense, profound, strong and indomitable man. Etna Rosato was created to tell the story of a balance achieved through love, a harmonious meeting of mountain and sea, and is dedicated to their sons, Simone and Davide.



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 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 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 "onion skin" pink in colour, it has a fresh floral bouquet with alternating notes of strawberry, cherry, and raspberry. This is coupled with a distinct background note of citrus fruit which reappears in the mouth, initially as mandarin peel and ending with notes of citron. Its acidity and minerality make this wine drinkable and juicy, with distant hints of vanilla.



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 &

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 sanguine, 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.



DONNA MARA ETNA DOC ROSSO

Donna Mara Etna Rosso Doc originates from the vineyards of Piedimonte Etneo, a small village on the slopes of Mount Etna lying 650 metres above sea level, where the vines are cultivated using the bush vine method.

GRAPES / 100% Nerello Mascalese.

PRODUCTION AREA / Etna slopes in Piedimonte Etneo (CT)

ALTITUDE / Approximately 650 meters.

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

CULTIVATION / From a vineyard with vines trained using the three-branch, single-bush vine system.

HARVEST / Last ten days of September.

VINIFICATION &

REFINEMENT / Vinification takes place using grapes harvested in crates, 1/3 of which are destemmed/pressed, 2/3 of which are placed in tanks as whole clusters. Floating cap fermentation at a controlled temperature of about 29° for two weeks is followed by an extended maceration of a further two weeks. The racked wine then undergoes malolactic fermentation, following which it is aged in 25-hectolitre wooden barrels for about a year. It is then aged in bottles for a further two years.

TASTING NOTES / Donna Mara is the synthesis of the Earth and energy, its tannic complexity blending with bitter orange, wet soil, sanguine and root-like hints. Aged in wood and glass, its rich pulposity, tannic texture and vibrant acidity give this wine its complex structure, capturing the very essence of Mother Etna.



Donna Mara is intended as a tribute to one woman, and to all wise women of a certain age, who have managed to gather together the sweet and bitter moments accumulated over a lifetime and transform them into a unique creation.

The Ballasanti wind has helped Donna Mara find her equilibrium between heaven and earth.



THE TEMERARIO VINEYARD

Located in the Ricceri Ciapparo neighbourhood of San Giovanni Montebello (Giarre), this historic vineyard is where it all began and where the company's historic headquarters are based. It consists of 2.5 hectares lying 450 m above sea level at **'U Ballasanti**, and was tended by Don Angelo, Manuela's grandfather.

This young Nerello Mascalese vineyard produces the **Sicilia Doc Nerello Mascalese**, a vibrant and bold wine, dedicated to their son, Lorenzo. This wine lies at the heart of Ballasanti, representing a harmonious blend of past and present, yet with an eye to the future. The Sicilia DOC is soft, cheerful, elegant and proud, just like the young Lorenzo.

The finesse and elegance of Nerello Mascalese are achieved through careful attention to the expression of tannins, whilst the terroir's unique characteristics, such as its salinity and earthy notes, lend silkiness and elegance.



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 & 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 with garnet reflections. Initially wild strawberry on the nose, followed by notes of raspberry and blackcurrant. The palate is pulpy and dynamic. Tannins and acidity set this wine in motion, unfolding in the mouth to produce a wine which is fresh, creamy and vegetal, never failing to stimulate the palate.





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?


A project where place itself is the protagonist, not a mere picture frame but a space in which the artist allows nature to shape and complete their work.

The works of art we shall present stem from a desire to **evoke wonder**, to **explore poetic visions and materials** where nature and art interact, to create and transform. An open-air exhibition, where works of art are made with material belonging to the environment: **stones, leaves, branches, logs, trees and objects from the surrounding landscape**, involving local craftspeople and artisans.

Works will be placed outdoors, seamlessly 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 takes root in a spatial, natural, **geographical and historical context**, becoming part of its environment, almost merging with it, even whilst retaining its distinct self.

Gaia, art enthusiast and deeply attached to her Etruscan roots, assists **Francesca Alfano Miglietti** in this project which launched in 2023. Ballasanti offers residencies to world-renowned artists. In July 2026, the park will open its doors to the public to showcase its first five works created by internationally renowned artists, and Ballasanti will host an event entirely dedicated to art and the land.

BALLASANTI and... so much more: culture, technology, research, bringing people together through wine.





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