



TENUTA FERRATA

WINE AND ART IN THE HEART OF ETNA VOLCANO

Tenuta Ferrata is located in **Castiglione di Sicilia**, in the heart of the Vulcan World Heritage Site. Nestled among hazelnut, oak and chestnut groves, boundless nature and lava stone, rural farmhouses and a dreamy old villa, the Tenuta is a magical place in which to experience wine in 360 degrees.

Tenuta Ferrata encapsulates in its name its history, which began in the iron trade and then developed into a family project - started in the early 1990s by the Virlinzi brothers - that places at the center of this farm where the railway line crosses the vineyards, the place where today **art and viticulture** meet to write a **new future**.

A challenge handed over to the **new generations**, with the goal of creating a viticulture that respects this **unique territory** to produce **quality wines** in which flavors meet the artistic passion that distinguishes the family.





It has been named Tenuta Ferrata, and the reason, as soon as one enters the winery, is soon said: the Circumetnea railway line crosses the vineyards that rise between **Contrada Moscamento, Fossa San Marco and Caristia** tracing a border between dream and reality, the green of the vines and the brown of the sandy and fertile soils, the red of the grapes and the blue of the sea in the background.

It only takes a few steps to reach **the old Palmento dating back to the end of the 19th century** where the area once used for winemaking is located, now under renovation with a project that by preserving Etna's heritage will return an educational museum flanked by an area dedicated to events.

A place open to visitors, experts and wine enthusiasts eager to taste the flavors surrounded by vineyards.



THE FARM



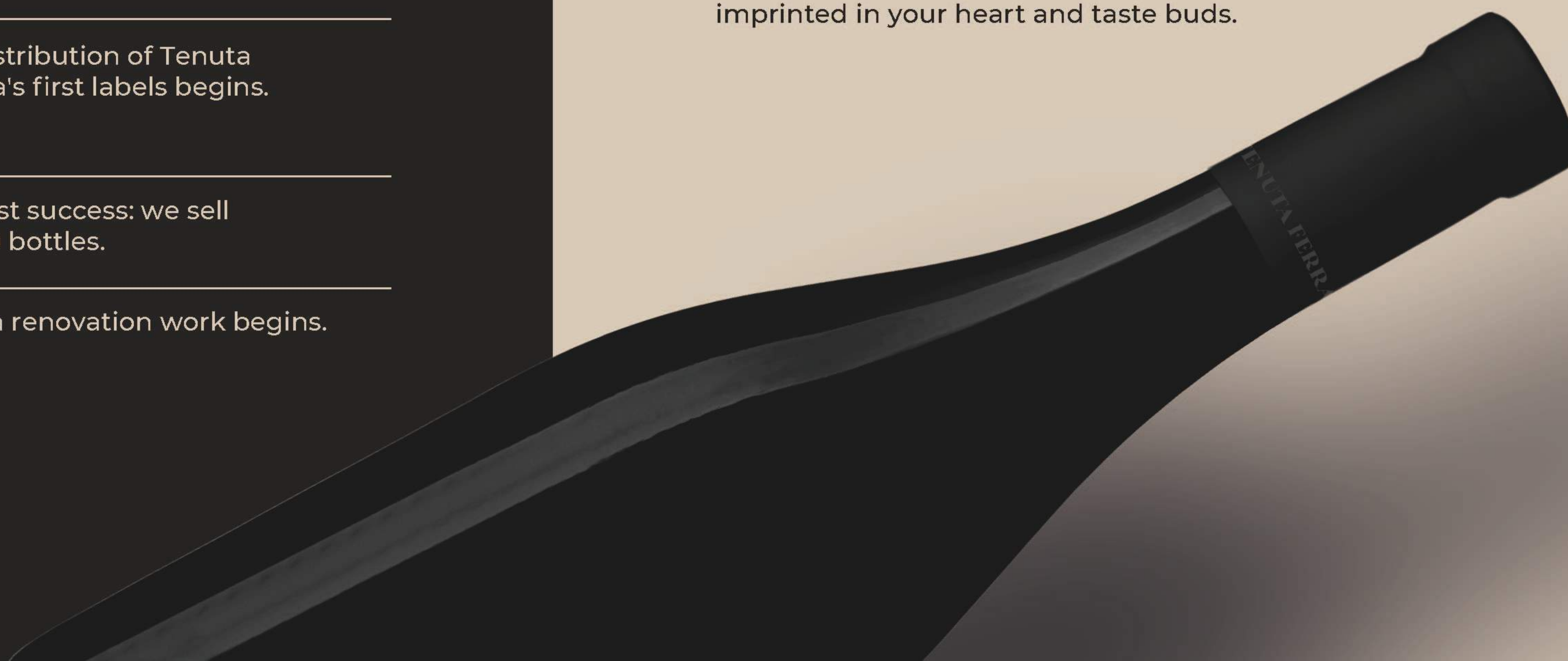
A **SIP** OF... NUMBERS

'90s	Virlinzi brothers buy first land to build golf course.
2001-2007	The last hectare in the lower part of the vineyard, where stands the majestic historic villa that exudes history, beauty, art, charm, elegance, architecture.
2015	The golf course project is transformed: the intention is to return the Tenuta to its vocation as a vineyard.
2017	The first wine production of Tenuta Ferrata: a few bottles to share with friends..
2019	The distribution of Tenuta Ferrata's first labels begins.
2022	The first success: we sell 50,000 bottles.
2023	Tenuta renovation work begins.

A **STORYTELLING** OF WINE

There is a philosophy, a conviction, on which the activity around Tenuta Ferrata is based: **wine must be told** in order to succeed in the magic of conveying emotions before it even reaches the mouth. Because if wine is all good, **the added value lies in the story it tells**, the result of the passion of those who devote time and care every day, from the vineyard to the winemaking process.

And the context in which it is born plays a fundamental role in conveying that **unique emotion** that leaves you with the memory, scents and taste imprinted in your heart and taste buds.





TENUTA FERRATA

Tenuta Ferrata is a magical place surrounded by hazel groves, oaks and chestnut trees, located on the northeastern side of the Etna Volcano World Heritage Site, in Castiglione di Sicilia. Of its **90 hectares of countryside**, a part has been turned into cultivated land with **five varieties of indigenous vines** located at about 650 meters above sea level.

The vineyards, made both espalier and bush-trained, are developed in a ventilated area where the low-mountain climate characterized by strong temperature ranges and the predominantly sandy soil of volcanic origin give the wines of the Etna Doc area a strong imprint



THE VINEYARD

COMPANY PROFILE



TENUTA FERRATA

Nerello Mascalese, Nerello Cappuccio, Carricante and **Catarratto**. Tenuta Ferrata's wines are born from vineyards that are 70% espalier and 30% bush-trained. Sip after sip, Tenuta Ferrata wines tell the story of the land and the work that begins in the vineyard and ends in the winery with winemaking techniques that give each wine a **unique flavor**.

WINES

COMPANY PROFILE



TENUTA FERRATA

COMPANY PROFILE

TWO STARS ARE BORN





TENUTA FERRATA

Two stars are born

VENI

ETNA BIANC DOC 2022

The quintessence of our wine is all encompassed in this cru that recalls taste of vanilla and almond, born from the meeting of the oldest and juiciest Carricante fruit grown in sapling between Contrade Moscamento and Fossa San Marco, at the foot of Etna Volcano.

Soft pressing, fermentation in steel and batonnage in French oak tonneau for about 10 months. After aging in bottle for about 12 months.

COMPANY PROFILE





TENUTA FERRATA

Two stars are born

FREVI

ETNA ROSSO DOC 2020

Our 100% Nerello Mascalese cru, the fruit of the longest-lived plants and the best grapes. A quality that is born in the vineyard before even in the winery, with the selection of the best grapes bush-trained in Contrada Moscamento, at 680 meters above sea level, and an enological process that involves longer aging, detailed process and at least two years in the bottle before it can be tasted.

The winemaking process involves maceration on the grape skins for 10 days and maturation in French oak tonneaux.

COMPANY PROFILE





TENUTA FERRATA

CÈNERIS

ETNA BIANCO DOC

The Cèneris Etna Bianco DOC wine enchants with its straightforward and light taste. This wine is the result of a long journey aimed at growth and the achievement of very high quality standards. The fragrance is intriguing, a combination of crisp white and yellow fruit, citrus notes, white flowers, broom, nuances of aromatic herbs, but what is striking is the mineral note of ash smoke.



COMPANY PROFILE



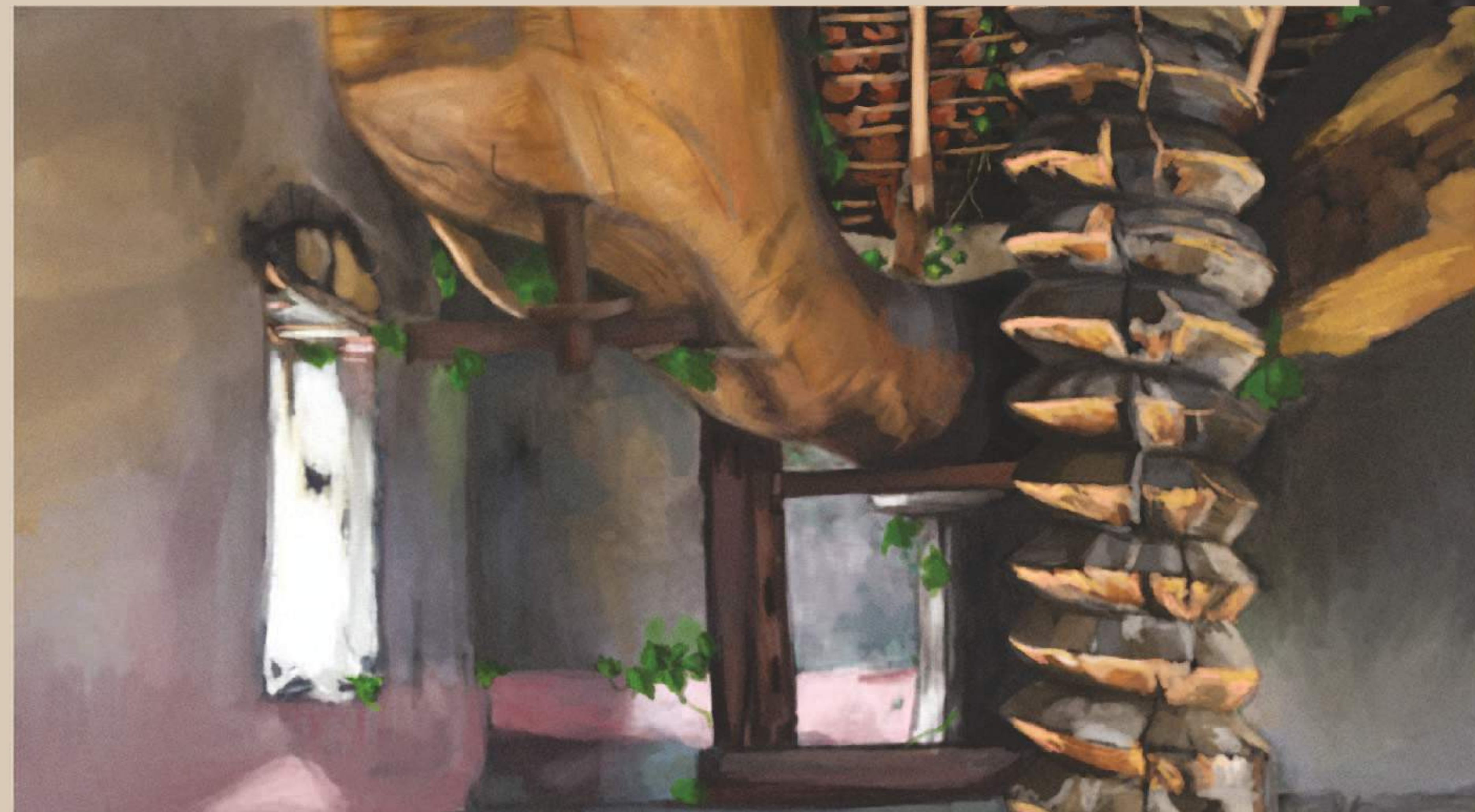


TENUTA FERRATA

CIMÈ

ETNA ROSATO DOC 2022

Made from 100% Nerello Mascalese grapes, Cimè Tenuta Ferrata is a light and fresh rosé wine with excellent drinkability. The very soft coloring is achieved during the soft-pressing process, a stage in which the juice remains in contact with the grapes skin for a few hours before being transferred to steel tanks for fermentation.



COMPANY PROFILE





TENUTA FERRATA

PUNTA DRAGO

ETNA ROSSO DOC

One hundred percent Nerello Mascalese, this wine comes from the October harvest. The winemaking process involves a 10-12 day fermentation and maceration phase during which, in contact with the grapes skin, it acquires color, aromas and flavors. Bottled and aged for at least one year in bottle.



COMPANY PROFILE



TENUTA FERRATA

THE ARTIST LABELS

Sdrina

It is Sandra Virlinzi, known as Sdrina, who signs the artist labels that wrap Tenuta Ferrata's bottles in an embrace of art and color. If for the first-borns of the Ferrata house the inspirations come from Virlinzi's paintings, for the new labels the chosen atmospheres are cinematic and literary: "Vendetta di fuoco," a Sicilian film from '59, is the iconic scenario chosen to represent all the power of Frevi's 100% Nerello Mascalese cru, while Verga's "Storia di una Capinera," representing Veni, evokes that sense of freedom that can only be achieved in contact with nature.

COMPANY PROFILE



