

## SICILY

# MUSITÀ

Musita Owners: The Ardagna Family

**Fast Facts**

**Vineyard surface:**  
125 acres (50 hectares)

**Owner:**  
The Ardagna Family

**Winemaker:**  
Giorgio Flessati

**Established:**  
Late 1800s

**Location:**  
Salemi

**Province:**  
Trapani



Musita was founded in the late 1800s by Don Ignazia Ardagna in Salemi. Today the winery has 125 acres under vine.

### P The History

Don Ignazio Ardagna began the winery in the 19th century in Salemi, Sicily, planting his first, tiny vineyard on the Musità slopes with native, bush-trained Catarratto grapes. These golden fruits flourished, leading to a family business decades, if not centuries, strong.

In the beginning, Ignazio's son Domenico, then his grandson Giuseppe, cultivated grapes for the local cooperative. But Giuseppe Ardagna dreamed that his children and grandchildren would one day tell the story of Musità as Ignazio had meant it to be told, by expressing the hill's tremendous quality potential to its full extent.

Today, Ignazio and Giuseppe's aspirations have been achieved: the family has not only purchased the hillside winery that at one time belonged to the cooperative; they have also renovated and expanded it, reaching nearly 125 acres (50 hectares) under vine.

The estate is entirely family-run and every stage of the process is supervised by expert agronomists and enologists.

The Musità mission is to showcase the unique qualities of their terroir.

### The Terroir

The vineyards are partly located on the Musità hill itself and partly located in other hilly locations around Salemi, at varying altitudes, some as high as 1,640 feet above sea level. Besides the variety first planted by Don Ignazio (Catarratto), the winery also cultivates Grillo, Chardonnay, Cabernet Sauvignon, Syrah, Nero d'Avola, and Merlot.

The soils in the Baronia Vineyard, which produce Musità's Cabernet and Chardonnay, are clayey and calcareous, which provide body and structure to the grapes. The climate is dry and hot in the summer and this helps ripen the grapes and build excellent aromatics.



### **CABERNET SAUVIGNON SICILIA "NAHLA"**

**IGP:** 100% Cabernet Sauvignon from vineyards located in Baronìa. The vines grow at an altitude of 984 feet above sea level on clayey soil. The grapes are exclusively harvested by hand in small crates holding 33 lbs. so the grapes remain intact. The grapes, all estate-owned and grown, are de-stalked and soft-pressed, then fermented at a controlled temperature of 71.6-73.4° F, with subsequent malolactic. The wine is fine-tuned in stainless steel vats and, partly, in oak barrels for eight months. Brilliant crimson in color, the bouquet is fragrant and intense, showing abundant red fruit and berry aromas with lively notes of black tea confirmed on the full, elegant and appealing palate.



**IGP:** 100% Syrah from western Sicily, in the hilly area of Salemi and the surrounding area. The vines grow on medium-textured soil that tends towards clay and are espalier trained with Guyot pruning. After harvesting in late August to early September the grapes are destemmed and macerated for eight to ten days. Vinification takes place at 26 °C (79.2 °F) with frequent délestage and full malolactic fermentation. The wine ages in stainless steel and concrete vats with micro-oxygenation to stabilize the color and aromatic profile. Bright ruby red, with notes of black cherry and spice, with great body and well-knit tannins.