

Nakone



Nakone, a great Sicilian wine. It is an I.G.T. Sicilian White wine, made of Chardonnay grapes vinificated separately. The vineyards are located at an altitude of 600-700 meters above the sea level, looking towards North-West. The soil is dry, composed of limestone and clay, suitable to this varietal, which needs a slow ripening.

Nakone is born from this sacred union between nature and culture. This elegant Chardonnay, original from a vineyard in the shade of the Segesta temple, is a new representation of an old and powerful grape variety. Nakone, a city of the Elymi that has not been found yet, a wine that has not been discovered yet...

Today the rapid fashion changes, make the Classics, the real ground of our culture, outdated. This is the reason why, against the stream, we cultivate a varietal that promises great things in Segesta.. On a classical soil, close to a Greek temple of extraordinary beauty.

Therefore: Nakone, to find again the excellence, out of the conformism of the many blah-blah..

We produced only 6,000 bottles of this wine, placed on the market since May 2008.

Sicily is the protagonist of this new adventure, with its sun and warm weather and the colours of its dawns and sunsets.

Silvia Maestrelli, Roberto Silva, Federico Curtaz



Sicily has always fascinated intellectuals, poets, musicians, artists in general. And also travellers. The island's charm are its landscapes, its climate, the history, the art, and, on the opposite side, its wild nature. Sicily is a place of strong, intense, natural scents and tastes, capable of creating a feeling of dizziness. Irresistibly attractive.

Silvia Maestrelli, her husband **Roberto Silva** and the oenologist **Federico Curtaz** have found a garden with golden fruits at the foot of the Etna mountain. They committed themselves to pick these fruits by cultivating the small vineyards, like gardens, producing wines which are going to leave their sign. They want to give a new interpretation to the Sicilian wines.

Federico Curtaz experience as agronomist, Silvia's charisma and commercial qualities and the entrepreneurial experience of Roberto Silva will be the energy and the blend of an exciting journey. The departure point will be intuition, provocation, desire of exploring, knowing that nothing is granted. Their main objective will be doing true and intriguing wines. Federico Curtaz, that since years works as a wine consultant for other Sicilian wineries, has identified and tested some local vineyards of different varieties, local and International, in different regions of Sicily. In 2007 he decided to produce a Chardonnay coming from Segesta. It is a mature vineyard, with a soil made of limestone and clay with a good North- West exposure and a height of about 600 meters. These elements have contributed to produce a fresh and structured wine, without the use of wood, ambitioned to age well but at the same time enjoyable if drunk right away. The objective is the elegance. Same procedure: follow the vineyards through the years, waiting for their maturity and use the knowledge and experience to produce special wines. The vinification will be made in a modern and equipped cellar at the "Tenuta di Fessina" starting from 2009. We don't want to amaze with special effects.

We focus on simplicity, working with the qualities of the grapes. No compromises.



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