

# Un gioiello dell'Etna

TESTO DI  
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## Art, wine and fantasy

If there were such a thing as a magic formula, all one would need would be a wine glass full of talent, a great deal of passion for Sicily and perhaps a hint of madness. Though not without a touch of style. And wine would flow from the glass. A cross between a dream and something more rational, here is a story of a little jewel from Etna: the red Terre di Trente Igt. A modern fairy story

Trente Hargrave e Filip Kesteloot, "ebony and ivory" uniti sotto il segno dell'arte e del vino.  
(Info: [www.terreditrente.com](http://www.terreditrente.com), [www.sculpture.be](http://www.sculpture.be), [info@terreditrente.com](mailto:info@terreditrente.com))

Etna is waking up again. Not as a volcano, it's perpetually semi-dormant, apart from sporadic and spectacular moments of activity, but as a vineyard, which is once again, with great splendour, producing a variety from the large family of the Sicilian Nerello: "u Mascalisi". It seems as if this Nerello Mascalese was created on Etna's volcanic slopes before doing the rounds of the vineyards on the island. And if its yield per hectare remains low, it's because this is the best way to obtain its organoleptic qualities from its grapes and hence its wine. In the province of Catania, the part that runs towards the top and the interior, from Randazzo to Castiglione di Sicilia, Verzella, Linguaglossa, Giarre, Santa Venerina, Milo, Sant'Alfio, Nicolosi, Piedimonte and Zafferana, today this area is known as the "Strada del vino dell'Etna - Etna wine route". And this is where this story begins, a romantic adventure whose main components are art, wine and a lot of business creativity. It was in October 2003, on a rainy afternoon, when two

Belgian art dealers found themselves lost in the heart of these Sicilian hills. A winegrower invited them in to his company, and it's here, whilst sipping a cup of tea, that the first part of this alchemic rite occurred. Not just because Trente Hargrave and Filip Kesteloot were captivated with the magic of the place, but more because, neither of them had the least intention of buying a farm. Within the space of just two days they decided to grab this unrepeatable opportunity: to acquire a small company, a little treasure with just over two hectares of land attached to it. "And what hectares" Kesteloot recalls with a laugh "they were all laid out in terraces with different heights from 550 to 680 metres on a slope that would give you the shivers". This is the reason why, in the countryside in the contrada Mollarella di Linguaglossa, where the company, named after Kesteloot's wife "Terre di Trente" is based, everything has to be done by hand. Without using any chemicals or pesticides. "I can confirm that I was bewitched by the place"

admits Ms Hargrave "and no less struck by the fact that the Sicilian surname of a part of my family actually comes from this corner of Sicily. At the beginning, however, my husband and I were really scared about this totally unknown business, even if everything to do with the world of wine is fascinating and noble". A world which is not so far off from the art world, in fact, Hargrave and Kesteloot worked out how to put them together pretty much immediately. It's thanks to them that today their Etnean "Wine meets Art" is more than just a project, as they showed when taking part in various European events such as the Dutch Hertogenbosch Art Fair and at the Permanent Art exhibition and Wine tasting at the "Sablon 45" Art Gallery in Brussels. Filip Kesteloot and his wife are among the most internationally esteemed art dealers who specialize in contemporary European sculpture. "Our aim" Mrs. Kesteloot explains "has always been to achieve the best in everything we do. At our "ebony and ivory" - just like the two of us

- vineyards, we produce the perfect combination from the white clayey and from the dark volcanic ground, which come together in the Nerello Mascalese in a perfect mix of complex aromas of blackberry, carob, tobacco and liquorice". A fine and sensual structure to create a work of art: the Terre di Trente Igt Sicilia 2006. It won first prize at the 2008 edition of the Contrade dell'Etna, the first international event specifically dedicated to wine tasting of wines specifically from the area. In April 2008, the Dutch wine and food trade magazine Proefschrift inserted Terre di Trente in the VGC (Vins Gastronomiques Contrôlés) selectie. "The wine comes from a mix of the production of a hectare of the vineyard that is over fifty years old together with that of two hectares that are over eighty years old" concludes the art dealer. "It is left to mature for ten months in the barrique". Just like with any piece of art, its production is limited: three thousand bottles in 2006 and six thousand in 2007.