



Rasole



Vista dall'esterno dei **DAMMUSI** scoperti durante la ristrutturazione.



QUADARE



MAIDDE



"RASOLA"

"Rasola" (walled) is a typical term used in the Etna region to indicate sloping lands that are corrected through terracing and held up by dry lava stone walls. It indicates then a terrace cultivated for vine-growing. On the same plots of land, the term is used for the estate paths that are held up by these dry stone walls, too.

"DAMMUSO"

The term "dammuso" is of Arab origin ('dammus' - vaulted) and in general indicates rural buildings whose thick walls are made from dry lava stone. In some parts of Sicily the term refers to the whole building, but in the Etna region it only means that the rooms have vaulted roofs. These are atavistic examples of bioclimatological architecture that ensures the rooms stay cool in summer, yet hold the heat in the winter. The vault is made from a wooden frame onto which reeds are tied. These are then covered both on the inside and out with cement.

"PALMENTO"

A "palmento" is a two-floor farm building wholly dedicated to the treading of grapes, the first stage of fermenting them and the pressing of the marc. On the top floor the grapes were tipped out onto the smooth paved flooring and trodden barefoot. Then they would be poured into great big open tubs, called vats or collectors, in which the marc started the fermentation off. They remained there for as long as it took to lend the right colour to the 'mosto' (unfermented juice obtained from treading the grapes). After that, the 'mosto' was dropped into the casks placed in the cellar underneath and the marc was pressed.

"QUADARA"

The "quadara" (cooking pot) is a very large, old, round-based pot, made out of copper or tin, which would be placed on a trestle over a fire. It served many purposes: the cooking of pasta for the workers, the boiling of the 'mosto' to make "[mostarda](#)" (sweet fruit jelly set in moulds), jam-making, or sterilizing the bottles for tomato sauce. It is still used today by a few remaining shepherds to make cheese and ricotta cheese.

"SAIA"

"Saia" (drainage channel) is a very old term in dialect to mean a stone drainage channel for the irrigation water to flow down or for the 'mosto' to flow down in the cellar.

"MAIDDA"

The "maidda"(kneading trough) is a long, narrow, wooden trough in which flour, water, salt and yeast were mixed and then kneaded. From the dough round balls ('vastedda') would be formed, or ones with a hole in the middle ('cucciddadu') and left to rise under a woollen blanket for a few hours before the loaves were baked in a wood-burning oven. Many families in the area still make bread like this today.