



VINITY
WINE COMPANY

Graci

Etna Bianco Arcuria

Appellation: Etna Bianco DOC

Type: Dry white

Varietal: 100% Carricante

Certified Organic

Tasting Notes

Color: Very light greenish-gold.

Bouquet: Fresh-cut white orchard fruit, citrus zest, herbs and a crisp minerality.

Taste: Medium-bodied, citrus flavor, soft and fragrant, excellent minerality..

Alcohol: 13.5%

Food Pairing

Warm fish antipasti, seafood risotto, steamed or grilled fish, crustaceans.

Vineyard Notes

Vineyard Location: Arcuria subzone, near Passopisciaro on the northeast side of Etna, Castiglione di Sicily in the Province of Catania.

Altitude: 600 - 700 meters (1,950 - 2,300 feet) a.s.l.

Soil: Brown, of volcanic origin, rich in skeleton, between sandy loam and sandy francs, with a neutral ph, non-calcareous, rich to very rich in iron and with a high nitrogen content.

Training: Alberello grown espalier.

Vine Density: 6,000 - 10,000 plants per hectare.

Winemaking Notes

Vinification: Natural, native yeasts.

Agging: Partially in concrete, partially in large, neutral oak barrels for 12-months, and then the wine is bottled and held for another 12-months before release.



Graci is located in Passopisciaro, on the north side of Mount Etna, in Sicily. The farms and winery of Graci follow winemaking traditions that go back more than a thousand years. Their vineyards are located in the heart of the Alcantara Valley at an altitude of between 600 and 1,000 meters above sea level.

Graci is Certified Organic and only cultivates the native vines of Etna, respecting the territory, tradition and peculiarities of each vintage. They limit intervention in the vineyard and in the cellar, because only by following and respecting the natural expression of the territory can a unique wine be made. All of their effort is aimed at supporting the personality of the vineyard, keeping intact the diversity and character of each vintage. "We love and want to make wines that focus on truth and expressive authenticity." – Alberto Graci.