



VINITY
WINE COMPANY

Graci

Etna Rosso, "Arcuria"

Appellation: Etna Rosso D.O.C. Arcuria cru

Style: Red, dry

Varietal: 100% Nerello Mascalese

Certified Organic

The Arcuria cru sits on the northern slope of the volcano at 700 meters high – it offers the most frank and elegant expression of pure Nerello Mascalese.

Tasting Notes

Color: Red with garnet highlights.

Bouquet: Dried cherries, sweet herbs and dried flowers.

Taste: In the mouth it is silky with a rich fruit power that confirms the nose.

Alcohol content: 14%

Serving Temperature: 16/18° C (60/64° F). Serve in large bowl stemware.

Food Pairings

Bacon dishes, roast pork, baked stuffed sardines, tuna and tomato, barbecued short ribs, swordfish with tomatoes and capers, steak, sweet and sour pork, smoked eggplant, roasted carrots, Thai style eggplant, roasted wild mushrooms, baked pasta dishes, pecorino, *caciocavallo* (sicilian mozzarella), provolone, fresh ricotta, and gruyere.

Vineyard Notes

Vineyard location: All of the fruit comes from an ancient vineyard on the northeast side of Etna, near Passopisciaro, Castiglione di Sicily in the Province of Catania.

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

Soil type: 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.

Yield per hectare: 40 quintals (three/four bunches per plant).

Winemaking Notes

Harvest: Last week of October.

Fermentation: Traditional in red without the use of selected yeasts, without control of the temperature in truncated conical oak vats, maceration on the skins for 30 to 90 days.

Agging: 24 months in large oak vats with spontaneous development of the malolactic fermentation. The wine is held in bottle at least six months before release.

Production: About 16.000 bottles/year.



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.