



VINITY
WINE COMPANY

Graci

Etna Rosso "Arcuria" Sopra Il Pozzo

Appellation: Etna Rosso DOC

Type: Red, dry

Varietal: 100% Nerello Mascalese – indigenous to the Etna area

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. Sopra il Pozzo, is from select vines within the Arcuria vineyard.

Tasting Notes

Color: Ruby with orange reflections.

Bouquet: Complex on the nose with aromas of candied citrus, red fruits, anise, and hints of cold smoke, spices, delicate aromatic herbs, balsamic vinegar, grilled meat and a hint of bitter cocoa.

Taste: In the mouth the fruit is full with vibrant acidity and a clearly volcanic minerality with a light cocoa note on the finish. The presence of wood is only noticeable as a textural lushness.

Alcohol: 14.5%

Food Pairing

Roast pork, grilled meats, baked stuffed sardines, tuna and tomato, barbecue short ribs, swordfish with tomatoes and capers, steak, sweet and sour pork, smoked eggplant, Thai style eggplant, pecorino, caciocavallo (sicilian mozzarella), provolone, fresh ricotta, and gruyere.

Vineyard Notes

Production Area: La Vigna Sopra il Pozzo is located in Contrada Arcuria, in the Passopisciaro

Altitude: 700 meters (2,300 feet) a.s.l.

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

Soil: Volcanic origin and in this parcel have a particular texture, made up of overlapping and alternating layers of lava stone and coarse sand called "rifusa."

Yield: Less than 40 quintals per hectare.

Winemaking Notes

Harvest: Mid-October.

Fermentation: The grapes are sent to ferment in open oak vats with a long period of maceration on the skins.

Ageing: 18- to 24-months in large wooden 'tini', made from Nevers oak by Austrian Cooper, Stockinger. Malolactic fermentation occurred naturally.

Bottle Ageing: At least 6-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.