



Graci Quota 1000 Barbabecchi

Appellation: Terre Siciliane IGT, Contrada Barbabecchi

Type: Dry red

Varietal: Nerello Mascalese 100% — indigenous to the Etna

Certified Organic

From an old ungrafted Nerello Mascalese vineyard, located at 1,000 meters on the north-east side of Etna, in the Contrada Barbabecchi.

Tasting Notes

Color: Purple-red.

Bouquet: Red cherry, ripe plum, raspberry, currants, rhubarb, wild herbs, licorice and a hint of ginger, coffee and pepper.

Taste: The first sip offers a full body and firm tannins with lovely red-fruit flavors. The wine has a well-developed structure with a lively freshness, finesse, and a very long finish.

Alcohol: 14%.

Serving Suggestions: 18-20 °C (64-68° F).

This wine is incredible in a “New-World Pinot” glass.

Food Pairings

Game dishes, risotto, grilled and fried meat, grilled vegetable dishes, terrines, and most aged cheeses.

Vineyard Notes

Production Area: Contrada Barbabecchi.

Farming: Dry farmed, certified organic..

Elevation: 1,000 meters (3,280 feet) a.s.l.

Density: 6,000-10,000 vines/ha.

Soil: Black, volcanic sand.

Yield per Hectare: 10 quintali.

Winemaking Notes

Harvest: First week of November.

Fermentation: Traditional without added yeasts, temperature allowed to fluctuate in conical steel vats called “tini,” maceration of the skins for 25 days.

Ageing: 24 months in oak casks with spontaneous development of malolactic fermentation. 12 months in bottle 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.