



VINITY
WINE COMPANY

Graci Etna Bianco

Appellation: Etna Bianco DOC

Type: White, dry

Blend: 70% Carricante, 30% Catarratto

Certified Organic

Carricante by itself makes a very bright, crisp wine. Catarratto adds fruit roundness and body. The result is a refreshing blend offering a plethora of citrus character ranging from lime to grapefruit to orange backed up by cooling herbal notes. These native grapes bring a flavor unique to the wines of Sicily's Mount Etna. It's magic in a glass.

Tasting Notes

Color: Pale straw-yellow with greenish highlights.

Bouquet: Pear, citrus, herbs and a fresh minerality.

Taste: Well-defined, fresh and lip-smacking with accents of stone and graphite underscored by pear, green plum and anise on a lightly grippy, mineral, long finish..

Alcohol: 13.5%

Food Pairing

Fish, shrimp ceviche, white fish sashimi white meat, creamy mushroom pasta, and fresh cheeses.

Vineyard Notes

Production Area: Passopisciaro (on the northeast slope of Mt. Etna).

Vineyard: Contrada Arcuria.

Elevation: 600 meters (1,970 feet) a.s.l.

Exposure: East.

Soil: Sandy, black and dark brown, of volcanic origin, rich in iron and nitrogen.

Training Method: Albarello (bush) for the ungrafted vines; spalliera (vertical trellis with cane pruning) for the newer vines.

Yield: 6000 Kg/Ha (2.7 tons/acre).

Winemaking Notes

Harvest: End of October, manual.

Vinification: Natural, without the addition of selected yeasts, in cement.

Aging: In cement, on the lees.

Annual Production: 9,000 bottles



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.