

# Graci

# **Etna Rosso**

Appellation: Etna Rosso DOC

Type: Red, dry

Varietal: Nerello Mascalese – indigenous to the Etna area

Certified Organic

## **Tasting Notes**

Color: Clear red with hints of purple.

Bouquet: Dried cherries, sweet herbs and dried flowers.

Taste: Pretty and clean (no oak), wild cherries, earth, and herbal notes.

#### **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, and fresh ricotta.

#### **Vineyard Notes**

**Production Area:** The north-eastern slope of Etna at Passopisciaro - Castiglione di Sicilia, Province of Catania.

Altitude: 600-700 meters (2,000-2,300 feet) a.s.l.

Vine Density: Between 6,000 and 10,000 plants per hectare.

**Soil:** Dark brown in colour, volcanic in origin, well-drained – almost sandy in some parts, neutral pH, not calcareous, mostly very rich in iron and nitrogen.

Yield: 30 hectolitres per hectare - 3 or 4 bunches per vine.

## **Winemaking Notes**

Harvest: Mid-October.

Fermentation: In cement tanks with 12 days maceration on the skins.

Aging: 12 months in cement and large wood barrels, during which Malolactic

Fermentation occurred naturally.





Graci is located in Passopisciaro, on the north side of Mount Etna, in Scicly. 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.