



Graci

Etna Rosso, "Feudo di Mezzo"

Appellation: Etna Rosso D.O.C. Feudo di Mezzocru

Style: Red, dry

Blend: 95% Nerello Mascalese 5% Nerello Cappuccio – indigenous to the Etna area

Certified Organic



Feudo di Mezzo is the largest cru in the Etna Rosso appellation. The Nerello Mascalese and Nerello Cappuccio grown here always deliver a deeper style than the rest of Etna.

Tasting Notes

Color: Red with garnet highlights.

Bouquet: An elegant blend of dark wild cherries, earthiness, tar and grilled herbs.

Taste: Big, rich and rustic with a depth and flavor that confirms the nose.

Alcohol content: 14%

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

Food Pairings

Enjoy as a contemplative glass, or with poultry, pork, game, lasagna, braised meats.

Vineyard Notes

Vineyard location: All of the fruit comes from the Feudo Di Mezzo vineyard on the northeastern slopes of Etna at Passopisciaro, Castiglione di Sicilia, Province of Catania

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

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

Training: Alberello grown espalier

Vine density: 8,000 plants per hectare or 8,000 plants for every 2 ½ acres

Yield: 35 hecto-liters per hectare, or about a 1000 gallons for every 2.5 acres

Winemaking Notes

Harvest: Mid-October

Fermentation: Fermentation: Natural yeast, no control temperature classic red fermentation in vertical wooden 'tini' (conical in shape), with maceration on the skin for 30 days

Ageing: 24 months in large wooden 'tini', made from Nevers oak by Austrian Cooper Stockinger. Malolactic fermentation occurred naturally. The wine is held in bottle at least six 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.