



VINITY  
WINE COMPANY

## Graci Etna Bianco "Muganazzi"

**Appellation:** Etna Bianco DOC

**Type:** Dry white

**Varietal:** 100% Carricante

**Certified Organic**

An exciting, single vineyard Carricante that is both rich and elegant.

### Tasting Notes

**Color:** Straw yellow with green highlights.

**Bouquet:** Melon and peach, cardamom, hints of lemon custard, mineral notes of gravel, flint and volcanic ash are very evident.

**Taste:** Full-bodied with layers of stone fruit, melon and citrus. There is a surprising freshness on the long and complex finish.

**Alcohol:** 12.50 %.

**Total Acidity:** 6.28 g/L.

**Residual Sugar:** 0.65 g/L.

**Sulfite:** 75 mg/L.

**pH value:** 3.35.

**Serving Temperature:** 10-12 °C (50-54° F).

### Food Pairing

Grilled bluefish with lemon and thyme, fried fish, shellfish, seafood and medium-aged cheeses.

### Vineyard Notes

**Production Area:** North side of Etna come from the 3 ha Contrada Muganazzi in the municipality of Passopisciaro.

**Vineyard Size:** 3 Ha.

**Soil:** Skeletal and ph-neutral soils are rich in iron and nitrogen and offer ideal conditions for fresh, acidic and mineral white wines.

### Winemaking Notes

**Agging:** The wine is aged in equal parts in wood and cement for 12-months on the fine lees.



*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.*