



Graci Etna Bianco Arcurìa

Overview

- Arcurìa is a single contrada — one named parcel of ancient lava flow on the northern face of Mount Etna. Here, Carricante digs deep into volcanic sand at 600 meters, and Graci does as little as possible: wild fermentation, long rest on the lees, no makeup, no shortcuts. What emerges is a white of rare depth and salinity, built to evolve for years — a grand cru of the volcano.

Appellation: Etna Bianco DOC

Type: White, dry

Varietal: 100% Carricante

Winemaking and Vineyard Notes

Vineyard Location: A 2.5-hectare vineyard in the historic Contrada Arcurìa, in the hamlet of Passopisciaro, municipality of Castiglione di Sicilia, on the northern slope of Etna.

Altitude: 600 meters (1,950 feet) above sea level.

Soil: The vines grow on volcanic soils rich in minerals, which give the wine tension, freshness and aromatic depth.

Training: Alberello grown espalier.

Vine Density: 6,000 - 10,000 plants per hectare.

Vinification: The grapes are vinified in steel after slow whole-cluster pressing, without destemming. Fermentation occurs spontaneously, without selected yeasts, in keeping with the authenticity of the terroir and the vintage.

Agging: The wine matures in steel and, in part, in 15-hl casks for 12 months, followed by a further 12 months of aging in bottle.

Tasting Notes

Color: Brilliant straw-yellow.

Bouquet: Fresh-cut white orchard fruit, citrus zest, herbs and a crisp minerality.

Palate: On the nose it offers a rich, elegant bouquet, with aromas of citrus, orange blossom, green apple, medicinal herbs and lava stone.

Alcohol: 12.5% ABV

Serving temperature: 10–12°C (50–54°F).

Food Pairing

Raw and grilled fish, shellfish, richer seafood preparations, white meats, risotto, aged pecorino.



On the slopes of Europe's most active volcano, **Graci** makes wines the old way. Since 2004, Alberto Graci has farmed the northern face of Mount Etna, where vineyards climb from 600 to 1,000 meters and ungrafted vines have thrived in the black volcanic sand for more than a century. Here, only Etna's indigenous varieties are grown — no herbicides in the vineyard, no barriques in the cellar, no shortcuts anywhere. Fermentations are wild and aging happens slowly in concrete and large neutral casks. The result is the essence of Etna in the glass: a wine of elegance, minerality, and quiet intensity, shaped by fire, ash, and high mountain air.