



Graci Etna Bianco

Overview

- Born on the northern slope of Mount Etna, Europe's most active volcano, this wine draws its energy from black volcanic soils and mountain air at 600 meters. Carricante and Catarratto, Etna's native white grapes, deliver bright citrus, wild herbs, and a saline mineral streak — like a sea breeze crossing a lava field. Vibrant, pure, alive

Appellation: Etna Bianco DOC

Type: White, dry

Varietal: 90% Carricante, 10% Catarratto

Winemaking and Vineyard Notes

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

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).

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

Tasting Notes

Color: Pale straw-yellow with greenish highlights.

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

Palate: On the palate it is fresh, savoury and vertical, with a vibrant acidity and a long mineral finish.

Alcohol: 12.5% ABV

Food Pairing: Raw and grilled seafood, crudo, oysters, grilled fish with lemon and herbs, pasta alle vongole, fresh cheeses.

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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.