



## Graci Etna Rosso Feudo Il Mezzo

### Overview

- Feudo di Mezzo is the most powerful voice in the Graci range: a single-contrada Nerello Mascalese from a small parcel of roughly 80-year-old alberello vines rooted in darker volcanic soils that lend the wine extra depth, verticality, and drive. Vinified identically to the Arcuria Rosso so the site alone speaks, it draws frequent comparisons to the great crus of Barolo — dense yet finely woven, and built for the long haul. Notably, this contrada is the estate's first site to be harvested each year.

**Appellation:** Etna Rosso DOC

**Type:** Red, dry

**Varietal:** 100% Nerello Mascalese, indigenous to Mt. Etna.

### Winemaking and Vineyard Notes

**Production area:** the Feudo Di Mezzo vineyard on the northeastern slopes of Etna at Passopisciaro, Castiglione di Sicilia, Province of Catania.

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

**Vine density:** 8,000 plants /ha (8,000 plants /2 ½ acres).

**Soil:** Darker volcanic soils than the estate's other crus — a key source of the wine's power and depth.

**Yield:** 35 hecto-liters /ha (1,000 gallons /2.5 acres).

**Harvest:** By hand; the estate's earliest-ripening contrada.

**Fermentation:** Traditional red vinification with indigenous yeasts only, without temperature control, in vertical truncated-cone oak vats (tini).

**Aging:** Extended élevage in large, well-seasoned oak casks (18–24 months depending on vintage), with spontaneous malolactic fermentation, followed by ~6 months in bottle before release.

### Tasting Notes

**Color:** Deep ruby with garnet reflections at the rim.

**Bouquet:** A rich, expansive bouquet of black cherry, wild dark berries, strawberry, kirsch, and orange peel with earthy rose, purple flowers, bay leaf, aromatic spice, and crushed stone.

**Palate:** Full-bodied and energetic on the palate, with dense, porcelain-fine tannins, saline drive, and a long, crystalline mineral finish.

**Alcohol:** 14% ABV.

**Serving temperature:** 16–18°C (60–64°F)

### Food Pairing

Braised and roasted red meats, wild boar ragù, game, grilled lamb, aged cheeses.



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.