



## Graci Etna Bianco Muganazzi

### Overview

- Muganazzi is the newest single-contrada wine in the Graci portfolio, debuting with the 2020 vintage. Sourced from a hillside parcel at 700 meters on Etna's northern slope, it has quickly established itself among the estate's most acclaimed bottlings — critics have called it the star white of the Graci range. Combining steely tension with subtle lees-derived creaminess, it offers a distinct complement to the Arcurà Bianco: a touch rounder and more aromatic, yet unmistakably volcanic.

**Appellation:** Etna Bianco DOC

**Type:** White, dry

**Varietal:** 100% Carricante

### Winemaking and Vineyard Notes

**Site:** Contrada Muganazzi, Passopisciaro, northern slope of Mount Etna  
Elevation: ~700 meters (2,300 feet) above sea level.

**Holdings:** ~5.5 hectares in the contrada, planted to Carricante and Nerello Mascalese; among the estate's younger vineyards.

**Soil:** Volcanic in origin, sandy and rich in minerals, non-calcareous, neutral pH

**Farming:** Certified organic; no herbicides; treatments limited to sulfur and copper; low yields.

**Harvest:** By hand, October.

**Vinification:** Takes place in stainless steel tanks and large oak barrels to preserve both freshness and aromatic complexity.

**Aging:** The wine is aged in equal parts in wood and cement for 12 months on the fine lees, followed by 12 months of further bottle aging.

### Tasting Notes

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

**Bouquet:** An expressive nose of Meyer lemon, lime zest, white peach, apple, and summer meadow over graphite, seashell, and volcanic stone.

**Palate:** The palate is bone dry and taut, its steely frame softened by creamy lees texture and notes of candied lemon and orchard fruit, finishing long, sapid, and mineral.

**Alcohol:** 12.5% ABV

**Serving temperature:** 16–18°C (60–64°F); benefits from a brief decant

### 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.