



Graci Etna Rosato

Overview

- Born of black lava soils and bright Sicilian light, Graci's rosato is Nerello Mascalese in its most carefree expression. Fresh red fruit, Mediterranean herbs, and the cool mineral signature of the volcano come together in a wine made for long lunches, golden afternoons, and the table you never want to leave. Wild strawberry, blood orange, and a whisper of smoke ride on crackling mountain acidity and a saline, stony finish.

Appellation: Etna Rosato DOC

Type: Rosato (rosé), still, dry

Varietal: 100% Nerello Mascalese

Winemaking and Vineyard Notes

Vineyard Location: Passopisciaro, northern slope of Mount Etna.

Elevation: ~600 meters (2,000 feet) above sea level.

Soil: Dark brown volcanic soils, well-drained and sandy in parts, non-calcareous, neutral pH, rich in iron and nitroge.

Farming: Organic; no herbicides.

Yield: ~40 hL/ha

Harvest: Early October, manual picking.

Winemaking: The grapes undergo slow pressing without destemming. Vinification takes place in stainless-steel tanks, a material that preserves the integrity and expressiveness of the fruit. No maceration.

Ageing: The wine then matures on its fine lees for five months, gaining greater complexity, balance and depth of flavour.

Tasting Notes

Color: Pale salmon pink, almost champagne-hued.

Bouquet: Understated, elegant aromas of wild strawberry, sour cherry, blood orange, white flowers, and fresh Mediterranean herbs over a distinctly saline, volcanic mineral core.

Palate: Dry and taut, with crackling acidity, subtle texture from lees aging, and a long, stony, citrus-tinged finish.

Alcohol: 12.5% ABV.

Serving temperature: 8–10°C (46–50°F)

Food Pairing

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