



Graci Etna Rosso

Overview

- Graci's Etna Rosso is the estate's calling card: a pure, unadorned expression of Nerello Mascalese from high-altitude volcanic vineyards on Etna's northern slope. Long maceration, wild fermentation, and patient aging in concrete yield a wine of ethereal color, silken texture, and profound mineral depth — often compared to fine Burgundy or Nebbiolo, yet unmistakably of the volcano.

Appellation: Etna Rosso DOC

Type: Red, dry

Varietal: 100% Nerello Mascalese, indigenous to the Etna area

Winemaking and Vineyard Notes

Production area: The north-eastern slope of Etna at Passopisciaro - Castiglione di Sicilia, Province of Catania.

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

Vine Density: Between 6,000 and 10,000 plants per hectare.

Soil type: The vineyards are planted at a density of between 6,000 and 10,000 vines per hectare.

Yield: 30 hectolitres per hectare - 3 or 4 bunches per vine.

Harvest: Mid-October.

Fermentation: Traditional red-wine fermentation with maceration on the skins for about 30 days.

Aging: The wine matures for 18 months in concrete tanks, with spontaneous malolactic fermentation.

Tasting Notes

Color: Bright ruby red.

Bouquet: On the nose it offers fine, delicate aromas of blood orange, accompanied by light floral notes and spicy nuances.

Palate: Dry, elegant and dynamic, with vertical tannins, good freshness and a balanced finish that recalls the character of the Etna terroir.

Alcohol: 14% ABV.

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

Food Pairing

Pasta with meat ragù, roasted or grilled meats, braised white meats, mushroom dishes, aged and 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.