



VINITY
WINE COMPANY

Graci Quota 1000 Contrada Barbabecchi

Overview

- Quota 1000 is Graci's rarest and most extreme wine: Nerello Mascalese from a century-old, ungrafted, pre-phyloxera vineyard on the ancient terraces of Contrada Barbabecchi, at 1,000–1,100 meters — likely among the highest great vineyards in Europe, and so high it sits above the boundary of the Etna DOC itself. Produced only in the finest vintages and matured for years in large casks before release, it is a wine of haunting perfume, austerity, and mineral transparency — the mountain at its absolute limit.

Appellation: Terre Siciliane IGP

Type: Red, dry

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

Winemaking and Vineyard Notes

Production Area: Contrada Barbabecchi, northeastern slope of Mount Etna, above Passopisciaro, on hand-built stone terraces.

Farming: Certified organic; no herbicides; heroic manual viticulture on terraces. Elevation 1,000 meters (3,280 feet) a.s.l.

Vines: Century-old, ungrafted (pre-phyloxera) Nerello Mascalese, trained in traditional Etna alberello at high density (~8,000 vines per hectare)

Soil type: Loose-textured, high-altitude volcanic soils rich in sand, iron, fossils, and minerals.

Yield per ha: 10 quintali.

Harvest: First week of November.

Fermentation: Traditional without added yeasts, temperature allowed to fluctuate in conical steel vats called "tini," maceration of the skins for 25 days.

Aging: 24 months in oak casks with spontaneous development of malolactic fermentation. 12 months in bottle before release.

Production: Made only in the greatest vintages; quantities are tiny.

Tasting Notes

Color: Luminous, pale ruby.

Bouquet: Violet, rose petal, red cherry, wild strawberry, red currant, and pomegranate over alpine herbs, volcanic ash, and flint.

Palate: Vibrant and precise — remarkable fruit intensity carried on electric acidity and fine-grained tannins, unfolding in layers of tart red fruit, blood orange, and spice toward a saline, mineral finish of exceptional length.

Alcohol: 14% ABV.

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

Food Pairing

Roast game birds, lamb, aged beef, truffle dishes, mature mountain 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.