

GRACI

Passopisciaro, Sicilia, Italy



ABOUT THE PRODUCER

Alberto Graci stands as a prominent figure and trailblazer in Mount Etna's viticultural renaissance since the start of the millennium. Renowned in the realm of Etna wines, Graci has reached the zenith, setting an exceptional standard on the volcanic slopes. Demonstrating meticulous attention to detail, he expertly harmonizes tension and verve in his Etna wines, showcasing his steadfast commitment to local traditions and the distinctive qualities of each vintage. Situated in Passopisciaro, Graci's estate strategically covers the northern slope of the volcano, encompassing Etna's premier contrada sites: Arcuria, Feudo di Mezzo, Barbabecchi, Muganazzi, and Santo Spirito. These vineyards, positioned at elevations ranging from 600 to 1000 meters above sea level, present a captivating diversity of terroirs, featuring volcanic soils and sandy substrates. Notably, many 'alberello' vines remain on their original rootstock, ungrafted and resistant to phylloxera due to the unique composition of volcanic soil. Graci focuses on indigenous grapes, nerello mascalese and nerello cappuccino for the reds and carricante and catarratto for his whites.

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IN THE VINEYARD

ORGANIC BIODYNAMIC PRACTICES

Organic farming practices are utilized but the winery is not certified

TOTAL AREA UNDER VINE

28 hectares

LOCATION OF VINEYARDS

Contrada Arcuria, Contrada Feudo di Mezzo, Contrada Santo Spirito, Contrada Muganazzi, Contrada Barbabecchi

SOIL DETAILS

Etna - volcanic soil with basaltic stones, iron, copper and zinc

GRAPES

Nerello Mascalese, Carricinate, Cataratto



IN THE CELLAR

WINEMAKER

Emiliano Falsini & Alberto Graci

YEAST UTILIZED

Indigenous yeasts

FILTRATION STABILIZATION

No clarification, natural stabilization, natural sedimentation which provides natural tartaric stability and gentle filtration

FERMENTATION & AGING VESSELS

Red Wines: Fermented with indigenous yeasts in concrete and large 42 hL oak, no temperature control
White Wines: Fermented in still 25 hL large oak botti



ADDITIONAL NOTES

WINEMAKING STYLE

Alberto Graci's winemaking philosophy emphasizes minimal intervention and a deep respect for Etna's winemaking traditions, aiming to produce wines that authentically reflect their volcanic origin

WINES PRODUCED

Etna Bianco, Etna Rosato, Etna Rosso, Etna Bianco Arcuria, Etna Bianco Muganazzi, Etna Rosso Arcuria, Etna Rosso Feudo di Mezzo, Etna Rosso Arcuria Sopra il Pozzo, Quota 1000 Contrada Barbabecchi

TOTAL PRODUCTION

Depending on the vintage, roughly 110,000 bottles