



GRACI

L'na Bianco
DENOMINAZIONE DI ORIGINE CONTROLLATA
2018

GRACI



ETNA BIANCO DOC

Vintage: 2018

Grapes: Carricante 70% Catarratto 30%

Alchol : 12% vol

Provenience of grapes : from Contrada Arcurìa, Passopisciaro, municipality of Castiglione di Sicilia, Northern slope of Mount Etna, 600 metres above sea level

Type of plant : alberello grown espalier

Density of plants per hectares : 6.300

Soil : Dark-brown, of volcanic origin, rich in skeleton, between sand-rich and sandy francs, ph neutral, not calcareous, from rich to very rich in iron and with high nitrogen content

Treatments : sulphur and copper

Harvest : mid-October

Vinification: in concrete tanks, after a soft press, without temperature control

Aging : in concrete tanks, on lees for 8 months



GRACI

GENERALMENTE PRODOTTO E IMBOTTIGLIATO ALL'ORIGINE A CASTIGLIONE DI SICILIA DA AZIENDA AGRICOLA GRACI

ETNA BIANCO

D.O.C.

ARCURIÀ

2017



GRACI



ETNA BIANCO DOC ARCURÌA

Vintage: 2017

Grape: Carricante

Alcohol : 12% vol

Provenience of grapes : from contrada Arcurìa, Passopisciaro, municipality of Castiglione di Sicilia, Northern slope of Mount Etna, 600 metres above sea level

Type of plant : alberello grown espalier

Density of plants per hectares : 6.300

Soil : Dark-brown, of volcanic origin, rich in skeleton, between sand-rich and sandy francs, ph neutral, not calcareous, from rich to very rich in iron and with high nitrogen content

Treatments : sulphur and copper

Harvest : mid-October

Vinification: partitally in concrete tank and partitally in a large oak barrel, after a soft press, without temperature control

Aging : in total 24 months – 12 months on lees and 12 months in bottle



GRACI

Fina Rosato
DENOMINAZIONE DI ORIGINE CONTROLLATA

2018

GRACI



ETNA ROSATO DOC

Vintage: 2018

Grape: Nerello Mascalese

Alcohol : 12.5 % vol

Provenience of grapes : from Passopisciaro, municipality of Castiglione di Sicilia, Northern slope of Mount Etna, 600 metres above sea level

Type of plant : alberello grown espalier

Density of plants per hectares : 6.300

Soil : Dark-brown, of volcanic origin, rich in skeleton, between sand-rich and sandy francs, ph neutral, not calcareous, from rich to very rich in iron and with high nitrogen content

Treatments : sulphur and copper

Harvest : beginning end of September

Vinification and Aging : in concrete tanks, after a soft press, without skins contact maceration



GRACI

Tina Rosso
DENOMINAZIONE DI ORIGINE CONTROLLATA
2017


GRACI



ETNA ROSSO DOC

Vintage: 2017

Grape: Nerello Mascalese

Alcohol : 14% vol

Provenience of grapes : from Passopisciaro, municipality of Castiglione di Sicilia, Northern slope of Mount Etna, from 600 to 700 metres above sea level

Type of plant : alberello grown espalier

Density of plants per hectares : from 6,000 to 10,000

Soil : Dark-brown, of volcanic origin, rich in skeleton, between sand-rich and sandy francs, ph neutral, not calcareous, from rich to very rich in iron and with high nitrogen content

Treatments : sulphur and copper

Harvest : from the second half of October

Vinification: traditional red vinification in concrete tanks and large oak tini without temperature control. Maceration on skins for approximately 20 days

Aging : 18 months in concrete tanks and large oak tini with spontaneous development of malolactic fermentation



GRACI

GENERALMENTE PRODOTTO E IMBOTTIGLIATO ALL'ORIGINE A CASTIGLIONE DI SICILIA DA AZIENDA AGRICOLA GRACI

ETNA ROSSO
D.O.C.

ARCURIA

2017



GRACI



ETNA ROSSO DOC ARCURÌA

Vintage: 2017

Grape: Nerello Mascalese

Alcohol : 14.5% vol

Provenience of grapes : from Contrada Arcurìa, Passopisciaro, municipality of Castiglione di Sicilia, Northern slope of Mount Etna, from 600 to 700 metres above sea level

Type of plant : alberello grown espalier

Density of plants per hectares : from 6,000 to 10,000

Soil : Dark-brown, of volcanic origin, rich in skeleton, between sand-rich and sandy francs, ph neutral, not calcareous, from rich to very rich in iron and with high nitrogen content

Treatments : sulphur and copper

Harvest : last week of October

Vinification: traditional red vinification in large oak tini without temperature control. Long maceration on skins

Aging : 18 months in large oak tini with spontaneous development of malolactic fermentation and aging for at least 6 months in bottle