

# GRACI

## ‘Ancient Vines and High Altitudes: Meet the Rising Winemaking Stars of Etna.’

- Wine Enthusiast

**Year Founded:**

**Region:** Sicily, Italy

**Winemaker:** Alberto Aiello Graci

**Fun Fact:** Many of Graci's vines are ungrafted (pre-phylloxera), as the unique volcanic soils of Etna protected them from the widespread pest.

-Organic-

Sicily has a colorful yet mysterious reputation, a land of vast diversity and contradiction. In no category is this more perfectly represented than by wine, with the inky, robust wines of western Sicily contrasting with the oxidized white wines of Marsala, the fruity, ripe wines of Vittoria in the southeast, and finally the ethereal, unique wines originating from the live volcano that looms over Catania on the eastern shore. Graci, situated on the north slope of Mount Etna at Passopisciaro, is found in an area where viticulture dates back several thousand years. Their vineyards sit at an altitude between 600 and 1,000 meters



above sea level. Planting density ranges from 6,000 to 10,000 vines per hectare. Many of the vines are still on original rootstock, ungrafted, having never been affected by the phylloxera scourge thanks to the unique nature of the volcanic soils. At Graci, young Alberto Aiello Graci remains steadfast in his respect for local traditions as well as the distinct nature of each vintage and only cultivates traditional varieties indigenous to Mount Etna: the red grapes Nerello Mascalese and Nerello Cappuccio, and white grapes Carricante and Catarratto. Intervention of any kind is extremely limited, both in the vineyard and in the cellar. They do not use herbicides in order to preserve the unique balance and vital energy of the soil. They do not use barriques, but only the big, upright, wooden casks known as tini and large, well-used wood barrels. Their sole objective is to reflect the personalities of their vineyards and the sublime differences between each and every harvest.

### Etna Rosso 2022

**Grape variety:** 100% Nerello Mascalese

**Altitude:** Between 600 and 700 meters above sea level

**Fermentation:** Traditional red wine fermentation without the use of selected yeasts, without temperature control in truncated cone-shaped oak vats, maceration on the skins for 12–15 days

**Aging:** 18 months in large oak vats with spontaneous malolactic fermentation

**95 Points – James Suckling** – “This energetic red Etna has a well-packed nose of blood oranges, violets, geraniums, black pepper and assertive pomegranate. Full-bodied with a soft, smooth attack, crisp acidity and velvety tannins. This has very good fruit concentration, a crunchy finish and great balance. Drinkable now but will evolve, improving integration and complexity.”

