

# Graci

## TECHNICAL INFORMATION SHEET



**Wine Name** Etna Bianco

**Vintage** 2014

**Appellation** Etna Bianco

**Blend** Carricante 70%, Cataratto 30%

**Origin of Grapes** Etna

**Size of Vineyard** 2.5 Ha

**Treatments in Vineyard** Organic

**Farming Techniques** Organic

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**Date of Harvest** End October

**Method of Harvest** Manual

**Method of Pressing** Slow hydraulic pressure

**Pre-fermentation Techniques** No maceration

**Fermentation Vessel** Steel inox

**Malolactic Fermentation** 20%

**Period of Contact with Fine Lees** 8 months

**Yeasts** Natural

**Filtration and Fining Methods** Natural light filtration with soil

**pH Level** 3.25

**Alcohol** 12.50%

**Residual Sugar** 1 g / lt

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**Length of Time in Bottle Before Release** 1 month

**Number of Bottles Produced** 7,000

### Tasting Notes

Light yellow/green color with golden highlights, notes of flowers and exotic fruit interwoven with mineral notes, sometimes balsamic, sea-salt notes.

On the palate, fairly dense, fruity, dry, with a return of tropical fruit in the mouth. Medium-long, aromatic finish.