

GRACI

SICILY, ITALY

ABOUT THE WINERY



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.



GRACI ETNA Rosso Barbabecchi (750ML/12)

From the ungrafted Barbabecchi vineyard on the NorthEast slopes of Etna in Passopisciaro 1,000 meters above sea level. A classic red fermentation in vertical wooden cone-shaped vessels include a long skin maceration.

TECHNICAL INFORMATION

SKU: 104692

FORMAT: 750

BLEND: 100% Nerello Mascalese

APPELLATION: ETNA | SICILY

WINEMAKING

SOIL: VOLCANIC

HARVEST: LATE OCTOBER HAND HARVESTED

FERMENTATION: CONCRETE VAT

AGING: 24 MONTHS

BARRELS: OAK BARRELS

NOTES

