



GRACI

ETNA ROSSO DOC ARCURÌA • SOPRA IL POZZO •

Grape: Nerello Mascalese

Alchol : 14% vol

Provenience of grapes : from the Vineyard Sopra il Pozzo in Contrada Arcurìa, Passopisciaro, municipality of Castiglione di Sicilia, Northern slope of Mount Etna, 650 metres above sea level

Type of plant : alberello grown espalier

Density of plants per hectares : 6,000

Soil : a continuous alternation of layers of stone and coarse sand called "rifusa", dark-brown, of volcanic origin, rich in skeleton, between sand-rich and sandy frangs, 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. Very long maceration on skins

Aging : 18 months in large oak tini with spontaneous development of malolactic fermentation and aging for at least 12 months in bottle