



graci

2022

ETNA ROSSO ARCURIÀ DOC

VARIETAL

100% Nerello Mascalese from the north-eastern slopes of Etna 600m above sea level in Passopisciaro - Castiglione di Sicilia, Province of Catania.

VINIFICATION

Classic red fermentation in vertical wooden 'tini' (conical in shape), with long maceration on the skin.

MATURATION

24 months in large wooden 'tini', made from Nevers oak. Malolactic fermentation occurred naturally.

SOIL

Soil is dark brown in colour, volcanic in origin, well-drained almost sandy in some parts. Neutral pH, not calcareous, mostly very rich in iron and nitrogen.

TASTING NOTE

Pale ruby red with garnet inflections. Ethereal nose of red and black forest fruits. The palate has great finesse, acid line and precision. Extremely long. A very fine, savoury red with minerality and elegance.

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red+white