GRACI



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2024

ETNA ROSSO 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 maceration on the skin for 10 days.

MATURATION

18 months in wooden fermenters and in concrete tanks, during which 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

Deep mulberry ruby red in colour. Some violet and balsamic notes on the nose. The palate is all about intense black forest fruits, perfectly ripe, crunchy, minerally and spicy. The tannins are fine and chalky with good acidity and length.

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red+white