

Alberto Graci's grandfather used to grow grapes and make wine in central Sicily. In line with the times, he produced quantity over quality. On his death Alberto returned from his life as investment banker in Milan to take over the vinous reins, but in his way. Alberto sold his grandfather's land, and bought vineyards on Etna thus returning to his Sicilian roots, but on a part of the island where the sun is tempered by altitude (600+ m.a.s.l.), the soils are volcanic (obviously!), and there are old, ungrafted vineyards.

Alberto Graci's main property, Arcuria, is in Passopisciaro, in the northeast of Etna. Of the 18 hectares planted to vineyards, 15.0 are Nerello Mascalese, 1.5 are Carricante and 1.0 is Catarratto. Alberto's top Nerello Mascalese vineyard is Barbabecchi, a 5 hectare plot planted with 2 hectares of pre-phylloxera Nerello on its own roots. At 1000 metres, it is not harvested until November.

'Etna is a special place,' says Graci, who today runs the estate with his sister Elena. 'We only cultivate traditional varieties indigenous to Mount Etna and aim to respect local traditions as well as the distinct characters of each vintage. The land decides, not us. We believe that only by listening carefully and responding to the expressions of Nature in our territory can great wines be born. Great because they are true.'

Technical Details

Grape Variety	70% carricante & 30% catarratto, harvested in the last week of October.
Vineyard area:	The fruit is sourced from a 2.5Ha vineyard in the Contrada of Acuria, a sub-zone of Passopisciaro in the Comune of Castiglione di Sicilia. The vines are bush trained on the northern face of Mt Etna at 600 m.a.s.l. at a density of 6,300 vines per Ha.
Soils:	The brown soils are of volcanic origin, rich in fossils, iron and sand, with a high nitrogen content.
Method:	The only treatments/additions include copper spray in the vineyard and sulphur additions at the winery. The wine is fermented with indigenous yeasts in cement tanks, following a gentle press (whole bunch). The wine remains on lees for 6 months prior to bottling.
Alcohol	13%.

Tasting Notes

Colour	Bright pale straw.
Bouquet & Palate:	Intense minerality and purity on the nose and palate, with hints of pink grapefruit. Complex, long and with great acid balance. Delicious and fine!
Winemaker	Alberto Graci