



GRACI



graci

2024

ETNA BIANCO DOC

VARIETAL

70% Carricante and 30% Catarratto from the north-eastern slopes of Etna 600m above sea level in Passopisciaro - Castiglione di Sicilia, Province of Catania.

VINIFICATION

In concrete tanks, without maceration, after a slow hydraulic pressing.

MATURATION

With its natural fine lees for 8 months and then in bottle.

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

Bright pale straw in colour. Intense minerality and purity on the nose and palate, with hints of pink grapefruit. Complex, long and with great acid balance. Delicious and fine.

 www.graci.eu/en/home-en/

 [instagram/graci_etna](https://www.instagram.com/graci_etna)

red+white