

ACQUERELLO

Wine Maker Series Presents:



Graci is a small winery located on the northern slope of Mount Etna in Sicily. Known for its unique soils, Mount Etna has been producing some incredible wines lately and Graci is one of the leading wineries on the volcano. Their vineyards lie between 600-1000 meters in elevation and because Etna's soil is sandy and volcanic, phylloxera never reached the vineyards. As a result, many of Graci's vines are ungrafted and over 100 years old. The winemaking style is hands-off, so the wines we will taste are genuine expressions of the terroir of Mount Etna.

We are thrilled to host proprietor Alberto Graci at Acquerello, where he will lead us through the wines of Etna and answer any and all of our questions about this amazing terroir!

Tuesday, June 27th 2017



**Here is the Tentative
Wine Lineup:**

Enta Rosato 2016

Etna Bianco 2015

Etna Bianco Arcuria 2014

Etna Rosso 2013

Etna Rosso Feudo di Mezzo 2014

Etna Rosso Arcuria 2013

**Sicilia Rosso Nerello Mascalese Barbabecchi
'Quota 1000' 2013**

Sicilia Rosso Barbabecchi 'Quota 1000' 2011



This evening will be priced at \$275 per guest for the dinner and wines plus tax and 20% gratuity. Bookings for the event will have a 72 hour cancellation policy.

Wine dinners begin at 6:30pm in our Gold Room with a standing reception followed by a seated dinner.

The menu is created to pair specifically with these wines, so please notify us in advance of any dietary restrictions.

Please email info@acquerello.com or contact Teresa Wagner, Director of Operations, on Tuesday-Saturday at (415) 567-5432 to secure your reservation.

