

## Gransol Arte della Luce White 2012

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**Taster:** [Roberto Giuliani](#)

**Rating:** @@@@

**Tasting Date:** 07/2016

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**Type:** IGT Bianco

**Variety:** riesling italico and other local grapes

**Alcohol:** 16%

**Producer:** [SACRAFAMILIA – owned by Anna Mercandelli and](#)

[Domenico Capeto](#)

**Bottle:** 750 ml

**Retail Price:** over 50 euro

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Just start off with the idea that Sacrafamilia is something unique and unrepeatable, not only because of the religious zeal that permeates the company in its every aspect, but also because their wines fall outside of any “traditional” context, and we need the quotation marks here because perhaps there are no other wines that are more traditional than this one, but it is the attitude you have towards them that could feel challenged if you don’t keep in mind the particular conditions in which they were forged. On one hand, I’d say the rational hand, there are elements that would make the steadiest of chairs wobble, just think that to make the Gransol, which is a riesling italico with small quantities of other local grapes, the vineyard yield was of just 300 kg per hectare, that the wine was aged exclusively in fiberglass tanks, and that the alcohol level reaches an amazing 16%. Another element that should make us stop and think about these wines is that Anna Mercandelli and Domenico Capeto work their vineyards in a truly natural method, so much so that they have even banned the use of sulphur, practising Shumei’s Natural Agriculture method, which considers the soil as a living element, capable of offering all that the plants need without having to add any chemicals or organic fertilizers. Of course, I’d say, not all soils are created equal, and it is necessary to choose the right one for the vine with the right characteristics and nutrients, but this is obvious, in fact the

soil here is chalky clay, perfect to produce this white wine. The real point here is actually the strong spirituality that moves Anna and Mimmo's souls, a key factor that has a strong effect on all of their work and, inevitably, on the wines that come forth from it; but this is not the place to elaborate further on this. I invite you to read, if you haven't yet, the beautiful interview that Gabriella Grassullo and Ezio Gallesi dedicated to them on the website Lavinium, titled "Sacrafamilia Gran Dama Arte Della Luce: when the vineyards turn their heads towards nature's light." Let's talk about the Gransol, the first wine I'd like to talk to you about: first of all, once it is poured into the wine glass, you automatically categorize it as an "orange wine," due to its intense and amber-brown colour; but the point is that, as soon as you bring it up to your nose, it expresses an extraordinary purity of fruit, evidently the fact that it was inspired by the Holy Spirit is of some importance. I'm not a religious man, but I truly believe in the energies that move the Cosmos, energies that every living being is made of, and here there is plenty of energy, a pure, crystalline energy, that conveys strong emotions and goes beyond the rational concept of "tasting". Let me tell you right away that it is not a wine to be enjoyed cold, on the contrary, I would recommend you don't drop below 14°C, the substances it is made of are best expressed in the same conditions as those of a young red wine. After almost 10 minutes, throughout which I repeatedly drew the glass up to my nose to capture its intoxicating fragrance, I decided to take a sip and everything I expected came true: it is a wine of great intensity, deep and inevitably high in calories due to its elevated alcohol content, but it is so rich, so savoury, so persistent as to call into question our concept of oxidation: as if it were something perverse and harmful, but here it is no such thing, on the contrary, it is an essential element to tie up the loose ends of the expressive circle of this incredible nourishment. The term "natural" here is used perfectly, this is its strength, the unlimited and pure energy that distinguishes it and can only cause confusion and possible factions, because it is an extreme wine, different, unconventional, almost impossible to be compared to any others and... damn good!