Grandama Arte della Luce Rosso 2012, the wine blessed by God



Roberto Giuliani • October 26, 2023

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hen I met Anna Mercandelli and Mimmo Capeto of the Sacrafamilia company, located in the municipality of Godiasco Salice Terme (PV), I was seriously in trouble. I had never found myself, in the world of wine, dealing with a deeply religious couple who have a relationship with the vineyard that is unique in the world, so meticulous as to know every grape of every single bunch by heart (no one, as far as I know, brings 3 quintals of grapes from a hectare of vine to the cellar). Theirs is not an obsessive search for perfection, which is there, but the need to obtain the greatest possible purity, such is their faith in the work of the farmer. A relationship that goes far beyond managing a vineyard to obtain excellent wines, for me, a common mortal, and an atheist, it is truly difficult to understand such self-denial, such conviction.

Their comment reported by Gabriella Grassullo in her 2014 article on **Viniplus** is enlightening: "We dreamed of making a wine that could caress thoughts, culture and feelings, to reawaken the primordial sense of taste. A sensitive and pure product that could reveal the character of the terroir and the spirituality of the producer in the unique and unrepeatable context of each harvest. We created this wine without compromise, so that no chemical or

organic product could influence its purity, character and sensorial destiny. A product that is born from the sacred and vital relationship we have with plants, with the energy of Heaven and the breath of the Earth. A spiritual and archetypal wine that improves, year after year, the taste of its time to become pleasure, health and human inspiration ".





I could have talked about this wine in the Invecchiato IGP column, but it didn't seem like the right context, because what I was able to ascertain goes far beyond the concept of "aging" and truly leaves me speechless. You should know that I uncorked this bottle (yes, the one I'm writing about) a good 7 years ago, enough to transform into vinegar (in the best of cases) any wine simply recorked with its cork and put in the cellar, without even sucking the oxygen. The quantity present in the bottle was high, the only thing missing was what I had needed for the tasting done in 2016, but still enough oxygen entered and seven years is really an infinite amount of time. Well, let's say that the high alcohol content (16 degrees declared on the label) may have contributed slightly to its stability, but it certainly isn't enough; I had to throw away fine Amarone after just a few weeks after opening, which had even higher alcohol content. The only possible reason why the wine in front of me is anything but dead is due, I am sure, to that meticulous attention, to that treatment of each plant as if it were a daughter, to never having used chemicals in the vineyard, not even copper or sulfur (the latter, coming from mines in Poland, was used until 2008), to having preferred to vinify in fiberglass, with very long macerations that lead to the total dissolution of the fruit; I don't know, I'm neither an agronomist nor an oenologist, but there's something inexplicable in front of me, because this 2012, obtained from Cabernet Sauvignon and Croatina, has evolved magnificently, it's anything but tired, it retains an admirable vivacity and desire to live, in short I'm drinking it with great emotion. Scanning it under the sensory microscope there is certainly the oxidative perception (which however was partly present from the beginning), but this seems to have exalted it in every particle of it, making it unique in its kind, we could

compare it, by vague approximation, to a thirty-year-old port, for depth and length, but in reality it travels on a completely personal track that leaves me truly stunned, outside of any vinous canon.

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