



Grandama Arte della Luce Red 2015



Taster: Roberto Giuliani

Rating: @@@@

Tasting Date: 03/2017

Type: IGT Red

Variety: cabernet sauvignon, croatina

Alcohol: 17%

Producer.: SACRAFAMILIA - owned by Anna Mercandelli and Domenico Capeto

Bottle: 750 ml

Retail price: over 50 euro

After tasting it for the first time, and also having it for a lunch date with a dear friend of mine, there was half a bottle left, so I closed it with its cork and put it on a shelf, and it spent a whole month sitting there. I then reopened it and, once again, I reconfirmed the idea that Sacrafamilia's wines carry a clear message: when you reach such extreme purity of grapes (while harvesting, the grapes are chosen one by one), when you have complete respect towards the land and the vine (I'd like to remind you that Anna and Domenico do not apply any kind of treatment in their vineyards, they have banished copper and sulfur, they don't fertilize, nothing at all), then what you bring into your winery is the best that nature has to offer; this will give you a strong, healthy wine, capable of enduring conditions that others could never do. Until now I hadn't been able to find a red wine capable of lasting a whole month under these conditions without getting oxidized and deteriorated, it is the unequivocal confirmation of what I just wrote, and I'm not joking, it is perfectly intact, it even tastes better than it did when I tasted it right after opening it! Since I'm not a religious person and I do not believe in miracles... I think that Anna and Domenico have walked an absolute path, guided by their deep faith, which has led them to produce some truly unique and unparalleled wines. All of this comes with a price, a huge one, because they really basically live in the vineyard, they have made the concept "ora et labora" (=pray and work) their own and transferred physical and spiritual nutrients into the wine. It is very clear when one tastes their Grandama wine, two of us felt it, both of us astonished. Now, I can tell you of the wine's characteristics, which smells of sugary violets, blackberries and plum preserve, chocolate, cardamom, it has nuances of cedar, hematite, a thousand other things; I can tell you that the 17% of alcohol by volume is not felt by the nose and that the juice in the palate tastes so rich, alive, sweet, fresh and extraordinarily in harmony so as to make the best Amarone pale, supposing it were possible to compare them, but all of this is merely the "exterior" aspect of the wine, its soul is found deep within and it is up to you to find it, when you taste it. The price, unfortunately, requires you to arrange a collection, but it still costs just a tenth of a Chateau Petrus, and their quality is up there.