

## Gransol Arte della Luce White 2015

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**Taster: Roberto Giuliani**

**Rating: @@@@**

**Tasting Date: 03/2017**

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**Type: VdT white**

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

**Alcohol: 15,5%**

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

**Bottle: 750 ml**

**Retail Price: over 50 euro**

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There's truly something supernatural in the wines made by Anna Mercandelli and Domenico Capeto, I confess that ever since the first time I tasted them I was completely taken aback, you always need some basis for comparison and in this situation I can't come up with any. It is all so unique, starting from their history, which is so entrenched in strong religiousness, all the way to how they work both in the vineyard and in the winery, meticulously, almost obsessively, searching for a purity which, in theory, is almost impossible, and yet they got very close to it. Getting to the point of selecting each grape in the vineyard is pure folly in my opinion, a painstaking job that can only be done because of a strong internal drive, a ridiculous production per hectare, less than 500 kilograms of grapes, vinification made exclusively in fiberglass tanks so as to preserve as much of what the harvest gifted them as possible. All of this could seem irrational, someone could say: "but why, what's the use of getting such a low yield, of making such an extreme selection?"; well, taste this 2015 and then let's talk again! I will only say one thing: after tasting the Gransol 2012, I decided to put it to the test, I re-corked it with its original cork (there was about half a glass missing) and put it in my cellar, and there it stayed for 6 months. When I opened it again I couldn't believe it: it had a bit of a deposit at the bottom, but once in the glass it didn't even seem to have oxidized, the fragrance was even more complex and peculiar and it had withstood the taste test, it hadn't changed. Well, today after tasting this 2015 I can tell you that it is even better than the previous one, it is a pure emotion, it is not enough to say that it smells of medicinal herbs, chestnut flour, trappist monk spices, candied orange peel, toasted hazelnut, it is not even enough to describe the extraordinary ability it has in the palate to find

balance between its alcoholic strength and a substance that reveals such gentleness it is almost poetry. I could try my hardest to tell you the emotion that this extraordinary, infinite nectar can transmit, but I know it is a truly arduous endeavour, it is so deep and uncontaminated, full of energy and beauty that is indescribable with mere words. Faced with all this, I realize its sole, inevitable, limit, given by its price, which is over 200 euro, but I can assure you that you will have very few occasions to find a white wine of such calibre, look for it, and when you find it, share it, because this is its destiny, to be shared because it opens your heart, it makes you soar, even if it were only for a day it is absolutely worth it. Try it with a caramelized onion and smoked ricotta soup, but it also goes very well with aged cheese, even with a good braised meat or a beef stew, its infinite persistence and the infinite number of colours it is made of can be paired with any dish.