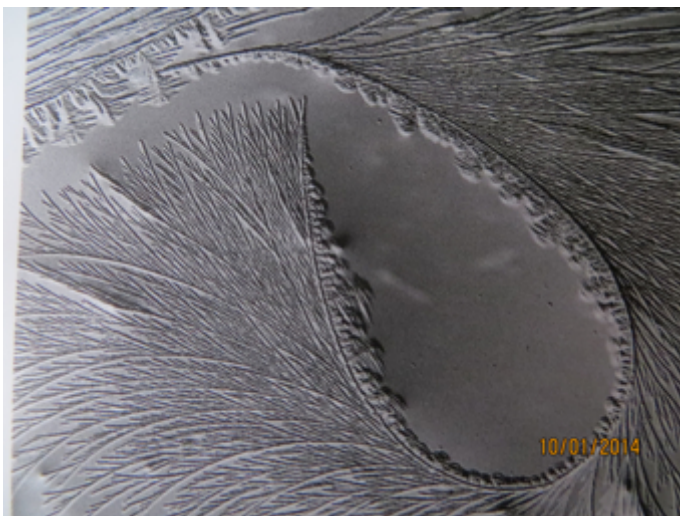


Sacrafamilia. The Great Lady, Between Art and Light

by Gabriella Grassullo - 29 January 2014 © AisLombardia.It

In September the monumental Villa San Carlo Borromeo in Senago held the 16th Anniversary of Shumei in Europe. The theme: "Vocation: a personal challenge." Among the testimonials there was also that of the company Sacrafamilia from Godiasco, in the Oltrepò Pavese*, testimonial of a unique philosophy in wine production *(the land south of the river Po in the province of Pavia)



According to the results of the scientific analysis [S.A.T. \(Spagyric Advanced Technology\)](#) carried out by the Swiss lab Visionlab, the wines made by [Sacrafamilia](#) have reached results that are unique in the world, thanks to the exceptional value of their morphogenetic field. This technique is an expression of modern biophysics: by applying crystallographic analysis, it allows us to gather liquid crystals from the samples to be tested, without adding any reagent, using solely the original substance of the sample itself.

The land in Godiasco has Langhian Miocene origins, the hills are moderately high, dry, breezy and sunny all day long. This is where we can also find the Mercandelli family, who boast a long tradition in organic winemaking under the business name Tenuta Cabanon. The siblings Anna and Giorgio broke off from the family company and opened one of their own. There were many tense moments, but the folds of every story hold an infinite amount of feelings and good intentions. The first Sacrafamilia wines were made in 2003, thanks to the precious work carried out by Domenico, Anna's husband; their agricultural method was already close to being "natural," not using fertilizers, herbicides or other chemical products. The only natural element used to protect the vines was sulphur from Polish mines. After meeting Shumei in 2008, however, the company permanently ruled out the use of mined sulphur as well.

[Shumei](#) is a not-for-profit association, considered a point of reference in the so-called "natural" agriculture industry as developed by their founder Meishu-sama (Mokichi Okada 1882-1955). "What is important for us human beings is to have beauty in our hearts and in our spirit; words, actions, society... should express this beauty." Sacrafamilia and Shumei are joined in an international partnership with the aim to share ideas and experiences in developing this agricultural philosophy.

Today, after separating from Giorgio, Sacrafamilia is lead by Anna and Domenico, who pursue Shumei's philosophy. They are also followed both by Professor Roberto Zironi from the Università degli studi of Udine, and by the agronomist Giovanni Bigot. "Meeting Anna and Mimmo was enlightening," says Bigot, "because it gave me the chance to observe how the vine becomes alive if we respect it, it produces wonderful grapes that can make us feel good with unforgettable wines." Consistent with Sacrafamilia's idea of wine.

“We dreamt of making a wine that could caress the thoughts, the culture and the feelings,” say Anna and Domenico, “to re-awaken the primordial sense of taste. A sensitive and pure product that could uncover the character of the terroir and the spirituality of the producer in the unique and unrepeatable context of every harvest. We created this wine with no compromises, so that no chemical or organic product could influence its purity, its character and its sensorial destiny. It’s a product born of the sacred and vital relationship we have with the plants, with the energy of the Sky and the breath of the Earth. A spiritual and archetypal wine that improves, year after year, the taste of its time so as to become human pleasure, health and inspiration.



The grapes are put in fiberglass vats, and are macerated until the fruit dissolves. The production line under the name Sacrafamilia counts three labels: black, from plants that are between 30 and 120 years old; white, from younger plants, 10-30 years old, and finally the “Wines of Light”, alchemical gold label, the result of a superior vintage. Lastly, the labels Sacrafamilia Gran Dama Arte della Luce (Great Lady Art of Light), Sacrafamilia Gran Re (Great King), Sacrafamilia Gran Sol (Great Sun) e Sacrafamilia Gran Cor (Great Heart), are for particularly prestigious wines ».

The tasting: Arenico, Astragalo and Laterano. With ancient names, elegant, seductive, with a uniqueness from another world, with a precise but variable shape, silent and yet at the same time loud, vibrant but carrying infinite other vibrations; both the whites and the reds have intense and deep colours and aromas that highlight unusual and refined shades, a taste of academic carnality, after opening them they remain stable for a long time, without spoiling, on the contrary, they improve