



Granre Arte della Luce Red 2015



Taster: Roberto Giuliani

Rating: @@@@

Tasting Date: 03/2017

Type: IGT Rosso

Variety: riesling italice and other local grapes

Alcohol: 16%

Producer: SACRAFAMILIA - owned by Anna Mercandelli and Domenico Capeto

Bottle: 750 ml

Retail Price: oltre i 50 euro

Sacrafamilia is just before the provincial road SP461 going towards Voghera, right after exiting Godiasco Salice Terme (called Godiasco up until 2012, when a local referendum gave it the additional “Salice Terme” so as to give more importance to the presence of this small town and the numerous hot springs in the area). We are in the province of Pavia, but very close to the border with the province of Alessandria, halfway along the stream Staffora. It is a particular area of the Oltrepò (the area south of the river Po), tied to the Malaspina family, an area where you can still find traditions tied to the use of the Appennine flute, of the müsa (a type of bagpipes) and the accordion, typical instruments of all the local festivals and dances. Godiasco is also known for having welcomed Filippo Tommaso Marinetti, father of the Futurism, on more than one occasion. Vast sections of the land have been used to cultivate vines and fruit trees for a long time, a consolidated tradition that Anna Mercandelli and Domenico Capeto are a part of. The Granre Arte della Luce Rosso 2015 is obtained from a mix of barbera, croatina, uva della cascina, vespolina and other red grapes in small quantities, which comes to show that here winemaking has always been characterized by the coexistence of more than one cultivation. As all commercial wines, this one does not see wood either, but only fiberglass tanks, it is not filtered nor it is “adjusted” in the winery, according to a philosophy that is the emblem of this couple in work and in life. The extreme selection of the best grapes in the vineyard gives an intense and deep ruby colour in the glass, a compact, intense fragrance of candied prune, blackberry,

leather, underwood, resin, cinnamon, oriental spices, dark chocolate. In the palate it is savoury, fresh, with a more evident tannin, strong balsamic references, juniper and pepper notes supplement the tasting; drier than the Grandama, it reveals the presence of alcohol more clearly, the only small imperfection in a sensational and extremely long-lasting organoleptic character.