
CIRO BIONDI ETNA ROSSO 'CISTERNA FUORI'



Region: Sicily, Italy

Appellation: Etna Rosso DOC

Grapes: 80% Nerello Mascalese, 20% Nerello Cappuccio

Farming: Practicing organic

Age of vines: Planted in 1980

Altitude, Aspect & Soil Type: 640 M, E Facing, Volcanic/Sand

Typical Harvest Time: Mid October

Maceration & Fermentation: 11 days maceration, controlled low temperature fermentation in stainless steel with selected yeasts

Aging: 18 months in 225 and 500 L neutral barrels

Finishing: No fining or filtering

Production: 2,000 bottles annually

Notes from Oliver:

Ciro Biondi's family has owned vineyards on the southern side of Mt Etna since at least 1800, and first sold bottled wine under their label a century ago. The modern iteration of the Biondi winery started in 1999. *Ciro* (an architect by training) and his wife *Stef* own three vineyards near the small town of Trecastagni, and have reworked an old palmento in one of their vineyards as a winery.

'Cisterna Fuori' has been owned by the Biondi family for many centuries. That name means 'outside cistern', a reference to an ancient water cistern in the middle of the vineyard site. The vines grow on the side of a spent crater which dates back to 125 B.C. and is very steep, with supporting dry stone terraced walls. The wine is juicy, earthy, red-fruited and delicious. Pairs beautifully with pasta dishes and grilled seafood.