

---

**CIRO BIONDI ETNA BIANCO 'OUTIS'**

---



---

**Region:** Sicily, Italy

**Appellation:** Etna Bianco DOC

**Grapes:** Carricante (90%), Cataratto, Minnella, etc. (10%)

**Farming:** Practicing organic

**Age of vines:** Planted in 1990

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

**Typical Harvest Time:** Early October

**Maceration & Fermentation:** Controlled low temperature fermentation in stainless steel with selected yeasts

**Aging:** 6 months in stainless steel, on the lees

**Finishing:** Filtered with coarse paper

**Production:** 8,000 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.

Biondi's Etna Bianco is a blend of Carricante, an intriguing white indigenous grape variety with a distinctive stony minerality, with several other more aromatic local varieties. The combination of bright acidity and minerality with notes of flowers, peach, apricot and herbs comes together harmoniously in the glass. A great match for seafood and grilled fish.