
CIRO BIONDI ETNA ROSSO 'OUTIS'



Region: Sicily, Italy

Appellation: Etna Rosso DOC

Grapes: 80% Nerello Mascalese, 20% Nerello Cappuccio

Farming: Practicing organic

Age of vines: Planted between 1980 and 2000

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

Typical Harvest Time: Mid October

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

Aging: 10 months in a combination of stainless steel & neutral barrels

Finishing: No fining or filtering

Production: 7,000 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.

Etna Rosso is made of Nerello Mascalese, with the permitted addition of up to 20% Nerello Cappuccio, of which *Ciro Biondi* takes full advantage. Shows an almost Burgundian combination of finesse and substance, leaving a wonderful lingering impression on the palate. Notes of red cherry and blackberry are balanced beautifully with earthy minerality and food-friendly acidity. A great match for grilled meats and hearty pasta dishes.