
CIRO BIONDI ETNA BIANCO 'PIANTA'



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: 24 hours maceration, controlled low temperature fermentation in barrel with selected yeasts

Aging: 10 months in 225L neutral barrel, on the lees

Finishing: Filtered with coarse paper

Production: 4,000 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.

The Pianta vineyard has been in Ciro's family for hundreds of years; it is on the terraced slopes of an old crater on the South side of Mt Etna. Ciro ferments in oak, then age in the oak because a byproduct of the fermentation in oak prevents the wine from picking up too much oak character. Notes of yellow flowers, apricot, and herbs — round, lush, and mineral. Beautiful with seafood or roast chicken.