
CIRO BIONDI ETNA ROSSO 'SAN NICOLO'



Region: Sicily, Italy

Appellation: Etna Rosso DOC

Grapes: 80% Nerello Mascalese, 20% Nerello Cappuccio

Farming: Practicing organic

Age of vines: Planted in 2000

Altitude, Aspect & Soil Type: 640 M, 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: 18 months in 225 and 500 L neutral barrels

Finishing: No fining or filtering

Production: 1,000 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 San Nicolo vineyard is half a hectare on the side of a spent crater, which is 12,000 years old and very steep with supporting dry stone terraced walls. All of the vines in the vineyard are ungrafted. This site shows elegant red fruit and flowers, balanced with rich minerality. Savor with grilled steak or roasted meats.