

CIRO BIONDI ETNA BIANCO 'OUTIS'



Carricante, Cataratto, Minnella, etc. 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. Practicing Organic.

Estate grown fruit sourced from Etna Bianco DOC on the southern side of Mt Etna, Sicily, Italy. The vineyard is at 640 meters above sea level, with easterly exposure. The soil is volcanic/sand. The vines were planted in 1990. Controlled low temperature fermentation in stainless steel with native yeast. Aged 6 months in stainless steel, on the lees. Filtered with coarse paper.

The Ciro Biondi winery is a historic, standard-bearing estate located on the southeastern slopes of Mount Etna in Trecastagni, Sicily, where the Biondi family has farmed vineyards since at least the 1600s. Though the estate achieved international acclaim and supplied the Italian Royal Family between the World Wars, it fell into a steep post-war decline until 1999, when architect Ciro Biondi and his wife Stefanie painstakingly restored the neglected family plots and historic stone *palmento*. Managing roughly 15 acres of steep, volcanic, hand-worked terraced vineyards situated 600-700 meters above sea level, the estate focuses on three unique single-vineyard plots (*Vigna Chianta*, *Cisterna Fuori* and *San Nicolò*). Guided by a low-intervention, organic philosophy and early collaboration with legendary enologist Salvo Foti, the Biondis farm native bush-trained (*alberello*) grapes—primarily Carricante for whites and Nerello Mascalese and Nerello Cappuccio for reds—to craft highly elegant, pale and mineral-driven wines celebrated for their pure volcanic energy and transparency.

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Tasting Note:

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Distinctive stony minerality, bright acidity & notes of flowers, peach, apricot & herbs.
Practicing Organic.

Shelf Talker:



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