

CIRO BIONDI ETNA ROSSO 'CISTERNA FUORI'



Nerello Mascalese and Nerello Cappuccio. The nose is earthy and expressive, featuring baked black cherry, pomegranate and wild blue berries layered with eucalyptus, fennel, dried herbs and smoky ash. The palate is full-bodied yet vibrant, balancing brisk acidity, firm yet smooth tannins and sweet-sour tension. Deep flavors of red and dark fruits mingle with baking spices and saline minerality, leading to a long, dry finish of dark soil and exotic spice. Pairs excellently with pasta and grilled seafood.

Practicing Organic.

Estate grown fruit sourced from Etna Rosso DOC on the southern side of Mt Etna, Sicily, Italy. 'Cisterna Fuori' has been owned by the Biondi family for many centuries. The name means 'outside cistern', a reference to an ancient water cistern in the middle of the vineyard site. The vines grow on the side of a spent crater which dates back to 125 B.C. and is very steep, with supporting dry stone terraced walls. The vineyard is at 640 meters above sea level, with easterly exposure. The soil is volcanic/sand. The vines were planted in 1980. 11 days maceration. Controlled low temperature fermentation in stainless steel with native yeast. Aged 18 months in neutral barrels. No fining or filtering.

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:

CIRO BIONDI ETNA ROSSO 'CISTERNA FUORI'

Nerello Mascalese & Nerello Cappuccio.
Aromas of black cherry, pomegranate, wild blue berries, eucalyptus, fennel, dried herbs & smoky ash; full-bodied & vibrant; brisk acidity, firm, smooth tannins & sweet-sour tension; flavors of red & dark fruits, baking spices & saline minerality; long & dry finish. Practicing Organic.

Shelf Talker:

CIRO BIONDI CISTERNA FUORI ETNA ROSSO



Nerello Mascalese & Nerello Cappuccio. Earthy & expressive aromas of baked black cherry, pomegranate & wild blue berries with eucalyptus, fennel, dried herbs & smoky ash. Full-bodied & vibrant, balancing brisk acidity, firm, smooth tannins & sweet-sour tension. Flavors of red & dark fruits, baking spices & saline minerality. Dark soil & exotic spice on the long & dry finish. Pair with pasta & grilled seafood. Practicing Organic.

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