

CIRO BIONDI ETNA ROSSO 'SAN NICOLO'



Nerello Mascalese, Nerello Cappuccio. Complex aromas of red berries and dried cherries, layered with rose, violet, sweet tobacco, orange peel and a smoky volcanic minerality. Medium-bodied and structured yet remarkably light-hearted and fresh. Showcases crisp, high acidity balanced by fine, silky, yet persistent and rustic tannins. Sweet cinnamon spice, dark chocolate and savory wet earth on the lingering finish. Savor with grilled steak or roasted meats. Practicing Organic.

Estate grown fruit sourced from Etna Rosso DOC on the southern side of Mt Etna, Sicily, Italy. The San Nicolo vineyard is approximately 1.25 acres 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. The vineyard is at 640 meters above sea level, with south-westerly exposure. The soil is volcanic/sand. The vines were planted in 2000. 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 Nicolo*). 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 'SAN NICOLO'
Nerello Mascalese, Nerello Cappuccio.
Aromas of red berries, dried cherries, rose, violet, tobacco, orange peel & smoky volcanic minerality; medium-bodied & structured; light-hearted & fresh; crisp acidity balanced by fine, silky & persistent tannins; cinnamon, chocolate & earth on the lingering finish. Practicing Organic.

Shelf Talker:



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