

CIRO BIONDI ETNA ROSSO 'OUTIS'



Nerello Mascalese and Nerello Cappuccio. Light-to-medium translucent ruby red, closely resembling a classic Burgundian Pinot Noir. High-toned aromas of crushed red cherries, wild raspberries, rose petals and hints of fig, layered with chestnut blossom, cedar and dusty volcanic earth. Highly precise and lifted. The medium-bodied mouthfeel layers juicy dark red fruit with a smoky, mineral undertone. It strikes a beautiful balance between refreshing acidity and sleek, well-integrated tannins. A versatile pairing for grilled pork, roasted duck, mushroom risotto, or classic Sicilian Pasta alla Norma. Practicing Organic.

Estate grown fruit sourced from Etna Rosso DOC, Sicily, Italy. Grown 650 meters above sea level in the Trecastagni subzone (primarily within *Contrada Ronzini*). The vines dig deep into sandy, mineral-rich volcanic ash and pumice soils. Matured for 10 months in a combination of stainless steel and neutral oak barrels to ensure zero overt wood flavor influences the fruit. It is bottled without any fining or filtration.

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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Aromas of cherry raspberry, rose petals, fig, chestnut blossom, cedar & dusty volcanic earth; precise & lifted; juicy dark red fruit with a smoky, mineral undertone; refreshing acidity & sleek, well-integrated tannins. Practicing Organic.

Shelf Talker:

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