



Etna Rosso 'Outis' DOC

Appellation: Etna ROC

Region: Sicily

Grapes: 80% Nerello Mascalese, 20% Nerello Cappuccio

Alcohol: 13%

Age of vines: Planted between 1980 and 2000

Vinification: Between 10-12 days on the skins. Malolactic fermentation in stainless steel.

Aging: Small 225 litre barrels for 10 months before bottling.

Vineyard Location: Commune di Trecastagni, Catania Sicily

Tasting Notes:

Nose: Wild red berry, rose petals, smoky with mineral notes.

Palate: Strawberry, red raspberry, mint and graphite. Vibrant acidity and polished tannins.

Etna Rosso is made of Nerello Mascalese, with the permitted addition of up to 20% Nerello Cappuccio, of which Ciro Biondi takes full advantage. Shows an almost Burgundian combination of finesse and substance, leaving a wonderful lingering impression on the palate. Notes of red cherry and blackberry are balanced beautifully with earthy minerality and food- friendly acidity. A great match for grilled meats and hearty pasta dishes.

Sustainability and Organic Farming in Practice

