

BIONDI (CENTENARIO) Etna Rosso D.O.C. 2023 -

Grape Varieties

Nerello Mascalese 80%, Nerello Capuccio 20%

Production Zone

South East Mt. Etna, Trecastragni.

2023 was a disastrous vintage on Etna, with the incessant rain which continued throughout the month of May until the middle of June.

This, combined with a hail storm led to a harvest of 30% less than the normal production, the reds being particularly affected.

A bottle of the 1923 vintage has recently been discovered from my grandfather's production, which has inspired us to mark the 100 years of the Biondi legacy by releasing a special limited edition, blending the three reds, Outis, Cisterna Fuori and San Nicolò.

We have decided to turn this infamously tragic year into a landmark in the history of the production of wine on Etna by the Biondi family.

The old label has been redesigned specially for the 2,189 bottles of 750 ml and 40 of 1500 ml

Average age of vines in production: 30 years

Exposure: East exposure. Mountain Side, with notable contrast in night and day temperatures

Altitude: 2,297 feet above sea level (700 meters)

Training method: Alberello

Vine density: 8,000 vines/hectare

Average yield: 4 tons/hectare

Soil: Sandy, volcanic, rich in minerals with low acidity.

Wine-making

Pruning with the waning moon, manual harvest.

Organic fertilizers used, with three treatments of sulfur and copper from May to August.

Grapes were harvested on the 10th of October

length of maceration: 10/12 days in their skin

Malolactic fermentation in stainless steel, aging in small 225 and 500 liter barrels for 17 months

Bottled: the 7th of march 2025

Number of bottles produced: 2,189 of 750 ML– 40 magnum 1.500 ML

Aging potential: best after 4 - 5 years