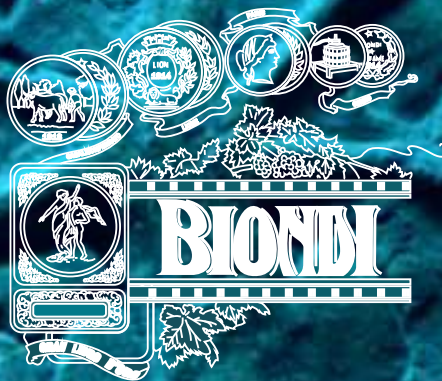


ETNA

Azienda agricola

Biondi

Chianta



San Nicolò

Cisterna Fuori



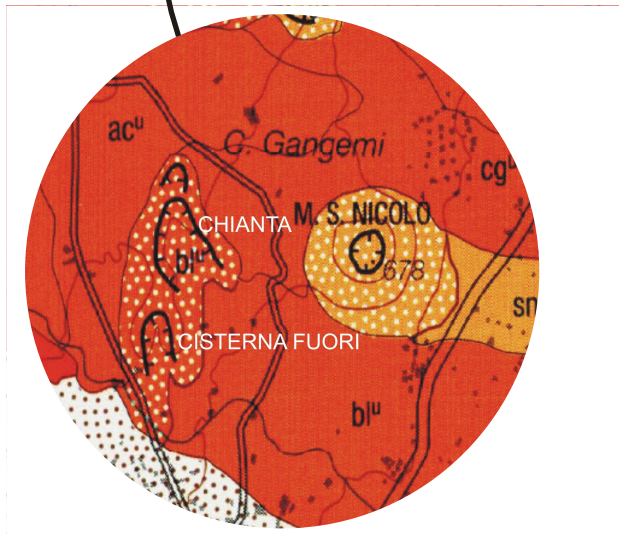
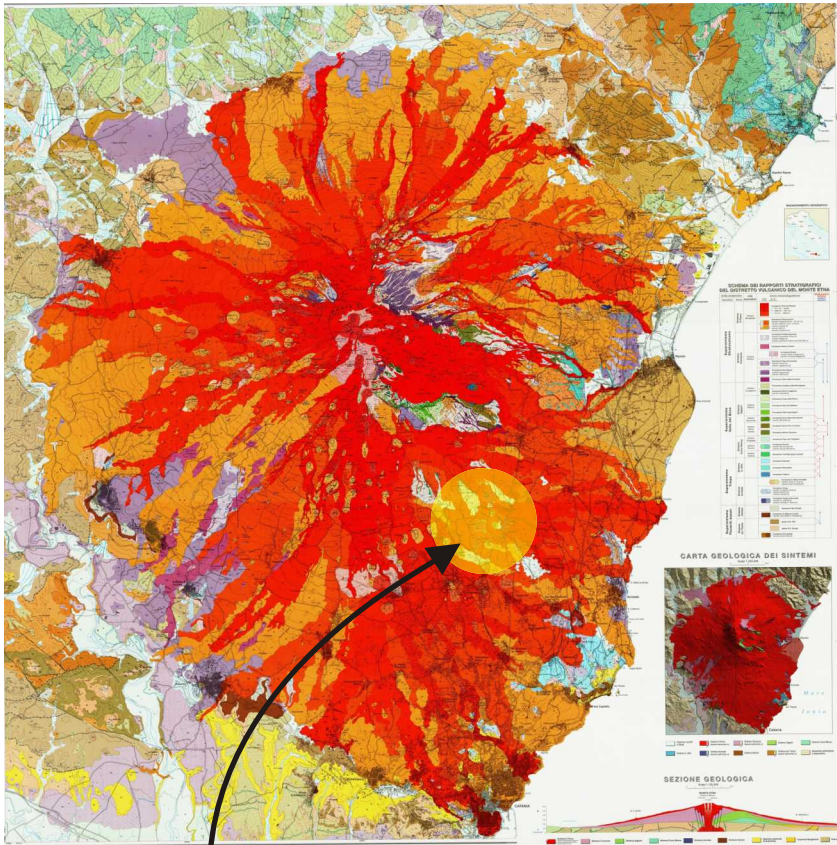
About Us

Although the winery was established at the end of the 19th Century, the Biondi family have owned the vineyards since the 1600s. Maximum production was reached during the period between the two World Wars, owing to the dedication of Salvatore Biondi, Ciro's great uncle and to the wine cultivation experience of Ciro's Grandfather, Cirino.

In the early 1900's they participated in wine and trade fairs, together with their partner, Lanzafame, winning a collection of medals and awards for their wine labeled as 'Biondi - Lanzafame'. These awards include Casalmoferte 1913, Paris 1914, Lyons 1914, Cuneo 1914, Milan 1914 and furthermore, they were included in the 'Grande Libro d'oro' (By Royal Appointment to King Vittorio Emanuele 111) Owing to their success, the wine was exported to Europe and the USA. but at the end of the second World War, the company experienced a period of decline owing to the unsuccessful readjustment to modern technology and the new post-war market.

Since 1999, Ciro Biondi and his wife Stephanie have taken over both the upkeep of the vineyards and the wine making, whilst rediscovering the enormous potential of the volcanic 'terroir' and its indigenous grape varieties. The 6 hectares of terraced vineyards are planted with traditional Albarello vines and are on the South East facing slopes of Mount Etna in the comune of Trecastagni, approximately 18 km from Catania. Vigna Chianta is situated at an altitude of between 600 to 700 masl on a crater dated 125 BC, Vigna Cisterna Fuori on a crater dated 125 BC and the smallest vineyard, San Nicolo is planted on a crater which dates back 12,000 years. The microclimate, peculiar to the foothills of Etna, the sandy volcanic soil, rich in minerals and the huge diurnal shift in temperature all contribute to the unique characteristics of their wines

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VIGNA CHIANTA on a crater dated 125 B.C.
VIGNA CISTERNA FUORI on a crater dated 125 B.C.
VIGNA SAN NICOLO' on the crater dated 12.000 years ago

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Vigna Chianta

Production Area: Etna
Comune di Trecastagni - Contrada Ronzini
Soil Type: Sandy, Volcanic, rich in minerals with low acidity
Annual Production: 3,000
Average altitude: 650 masl
Plant density per hectare: 8,000
Training method: 'Albarello'
Grape variety: Carricante, Cataratto, minnella
Vintage: 2013
Vinification: 225 L Barrels
Alcohol 12.5

Colour: Straw yellow
Nose: Aromatic, apricot, honey and aniseed
Palate: Full, yet elegant, fresh, minerality, apricot with a long finish.



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Vigna Cisterna fuori

Production Area: Etna
Comune di Trecastagni - Contrada Ronzini
Soil Type: Sandy, Volcanic, rich in minerals with low acidity
Annual Production: 5,000
Average altitude: 650 masl
Plant density per hectare: 8,000
Training method: 'Alberello'
Grape variety: Nerello Mascalese - Nerello Cappuccio
Vintage: 2012
Vinification: Stainless steel
Aging: 225 and 500 L barrels
Alcohol: 14.0

Colour: Ruby red
Nose: Balsamic, rose
Palate: Full, red fruit, elegant acidity and minerality



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Vigna San Nicolò

Production Area: Etna
Comune di Trecastagni - Contrada
San Nicolò
Soil Type: Sandy, Volcanic, rich in
minerals with low acidity
Annual Production: 5,000
Average altitude: 650 masl
Plant density per hectare: 8,000
Training method: 'Albarello'
Grape variety: Nerello Mascalese -
Nerello Cappuccio
Vintage: 2012
Vinification: Stainless steel
Aging: 225 and 500 L barrels
Alcohol: 13.5

Colour: Ruby red
Nose: Balsamic, rose
Palate: Full, red fruit, elegant acidity
and minerality



ETNA

AZIENDA AGRICOLA BIONDI

OUTIS red

Production Area: Etna
Comune di Trecastagni - Contrada
Ronzini
Soil Type: Sandy, Volcanic, rich in
minerals with low acidity
Annual Production: 5,000
Average altitude: 650 masl
Plant density per hectare: 8,000
Training method: 'Alberello'
Grape variety: Nerello Mascalese -
Nerello Cappuccio
Vintage: 2013
Vinification: Stainless steel
Aging: 225 and 500 L barrels
Alcohol: 13.5

Colour: Ruby red
Nose: Balsamic, rose
Palate: Full, red fruit, elegant acidity
and minerality



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OUTIS white

Production Area: Etna
Comune di Trecastagni - Contrada Ronzini
Soil Type: Sandy, Volcanic, rich in minerals with low acidity
Annual Production: 3,000
Average altitude: 650 masl
Plant density per hectare: 8,000
Training method: 'Alberello'
Grape variety: Carricante, Cataratto, minnella
Vintage: 2013
Vinification: Stainless steel

Alcohol: 12.5

Colour: Straw yellow
Nose: Floral, mineral
Palate: White flowers, minerality and sapidity

