

TERRA COSTA NTINO

Etna
volcano wines



Land, vineyard, wine

From the vineyards on Etna's south-eastern slope at Contrada Blandano, in the territory of Viagrande, we can see the sea and taste the windblown tang of salt. Behind, the great volcano protects the vines from frosts brought by the northerly Tramontana wind.

The estate, comprising a single ten-hectare plot situated between 450 and 550 metres above sea level, lies in the heart of the Etna DOC zone.

Terra Costantino grows exclusively native Etna varieties - white-skinned Carricante and Catarratto grapes, and red-skinned Nerello Mascalese and Nerello Cappuccio - in full respect of territory and environment to produce wines that are **certified organic**.

Our rows are spaced partly at two metres by 0.9 metres for an average density of 5,000 vines per hectare and partly bush-trained with 1.10 metres by 1.10 metres spacing for a density of 8,000 vines per hectare.



The story of this wine began in the ancient cellars at Contrada Blandano, where venerable wine-presses rub shoulders with modern vinification equipment. It is the story of the ETNA DOC, which can only be produced in the province of Catania in a crescent-shaped territory that embraces the volcano from south to north and rises to 1,000 metres above sea level.

Wine has long been made in these parts for everyday consumption. As time passed, growers learned about the changes wine underwent in wood and vinified it so that its flavour was enhanced, its defects minimised and its sensory characteristics exalted.


Terra Costantino followed the same path. First Dino, and then his son Fabio, developed a real passion for quality when they realised the potential of their land and its fruits.

Wine changes subtly with every vintage, a chameleon-like quality that Nerello Mascalese and Carricante interpret with stunning versatility, thrilling palates year after amazing year.



de Aetna

etna rosato doc

 **Grapes:** Nerello Mascalese 90%,
Nerello Cappuccio 10%.
Ripening in the first ten days
of October.

 **Bottles produced:** 8.000

 **Age of vineyard:** 45 years


 **Service temp.:** 10°-12°C

 **Alcohol by volume:**
13,5% vol



deAetna

etna bianco doc

 **Grapes:** Carricante 80%,
Catarratto 15%, Minella 5%.
Ripening in the last ten days
of September.

 **Bottles produced:** 25.000

 **Age of vineyard:** 25 years

 **Service temp.:** 10°-12°C

 **Alcohol by volume:**
13,5% vol



deAetna

etna rosso doc



Grapes: Nerello Mascalese 90%,
Nerello Cappuccio 10%.
Ripening in the first fifteen days
of October.



Bottles produced: 35.000



Age of vineyard: 45 years



Service temp.: 18°C



Alcool by volume:
13,5% vol

TERRA
COSTA
NTINO

TERRA
COSTA
NTINO

*Etna, madre mia,
anch'io ho una bella
grotta tra le cave rocce*
Toscani, idilli

deAetna
etna rosso doc

contrada Blandano

etna bianco doc



Grapes: Carricante 90%,
Catarratto 10%.
Ripening in the last ten days
of September.



Bottles produced: 3.000



Age of vineyard: old vines



Service temp.: 10° - 12°C



Alcool by volume:
13,5% vol



Unfiltered

TERRA
COSTA
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TERRA
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contrada
Blandano
etna bianco doc

0,75l e 2136

contrada Blandano

etna rosso doc
RISERVA



Grapes: Nerello Mascalese 90%,
Nerello Cappuccio 10%.
Ripening in the first fifteen days
of October.



Bottles produced: 3.000



Age of vineyard: old vines



Service temp.: 18°C



Alcohol by volume:
13,5% vol



Unfiltered



Rasola

vino rosso



Grapes: married vineyards of
Etna's indigenous grapes.
Ripening in the second decade
of September.



Bottles produced: 999



Age of vineyard: old vines



Service temp.: 16°C



Alcohol by volume:
13,5% vol



Winemaking: Technique of
classic Etna millstone
Manual punching
Indigenous yeasts



Unfiltered



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