

Terra Costantino

de Aetna Etna Bianco DOC



Appellation: "Etna Bianco" DOC

Production area: Contrada Blandano - Viagrande Catania, southeast slope of Etna.

Site climate: High-hill with considerable day-night temperature swings.

Vines per hectare: 6,500 vertical-trained, bush-trained and spurred cordon-trained.

Vinification: The grapes are straight pressed. After cold settling, the must ferments at a controlled temperature of 14-16 ° C.

Maturation: Several months in steel and then in bottle.

Maximum number of bottles produced: 15,000.

Grape varieties : 80% Carricante, 15% Catarratto and 5% Minnella

Altitude : 450m - 550m ASL

Vineyard age : 20-year-old vines

Exposure : South-East

Soil : Sand of volcanic origin

Alcohol : 13.5%

Tasting notes :

Inviting, delicate aromas of fresh citrus and savory herbs. Medium-bodied on the palate. A perfect match with fish and poultry dishes or risotto.



Press Notes

Wine Spectator

2016 90 points

James Suckling

2019, 2016 93 points
2017, 2015, 2014 92 points

Wine Enthusiast

2019 93 points
2016 90 points

Wine & Spirits

2018 91 points

