

Terra Costantino

Contrada Blandano Etna Rosso DOC





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

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

Vines per hectare: 6500 vertical-trained, bush-trained and spurred cordon-trained.

Vinification: The grapes are destemmed and then allowed to ferment on the skins for about twenty days in concrete tanks. During skin contact, manual punch downs are done to extract color

Maturation: When malolactic fermentation is complete, the wine matures in concrete tanks and medium-sized oak barrels for at least 12 months and then in bottle.

Maximum number of bottles produced: 3,000.

Grape varieties: 90% Nerello Mascalese and

10% Nerello Cappuccio

Altitude: 450m-550m ASL

Exposure: South-East slope of Etna

Soil: Sand of volcanic origin

Alcohol: 13.5%

Organic

ERRA

OSTA

NTINO

contrada Blandano

etna rosso doc

Press Notes

Decanter

2017 94 points

James Suckling

2018, 2016, 93 points 2015

2014 94 points

AG Vinous

2017 90 points

Wine Enthusiast

2018, 2016 92 points

