

Terra Costantino

de Aetna Etna Bianco DOC

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

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.

Banville

Wine Merchants



Organic

www.banvillewine.com



Terra Costantino

de Aetna Etna Bianco DOC

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

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.

Banville

Wine Merchants



Organic

www.banvillewine.com



Terra Costantino

de Aetna Etna Bianco DOC

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

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.

Banville

Wine Merchants



Organic



Terra Costantino

de Aetna Etna Bianco DOC

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

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.

Banville

Wine Merchants



Organic

