

## Terra Costantino

### *deAetna 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](http://www.banvillewine.com)

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