Terra Costantino

deAetna Etna Bianco DOC

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

Vines per hectare: 6,500 verticaltrained, 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

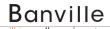
Altitude 450m - 550m ASL

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.





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