

## Terra Costantino

### *de Aetna Etna Rosso DOC*

Appellation: "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.

Fermentation: The grapes are destemmed and then allowed to ferment on the skins for about ten days. During skin contact, the wine is briefly pumped over the cap.

Aging: When malolactic fermentation is complete, the wine matures in steel and medium-sized oak barrels, and then in bottle.

**Grape varieties** 90% Nerello Mascalese and 10% Nerello Cappuccio

**Altitude** 450m - 550m ASL

**Soil** Sand of volcanic origin

**Alcohol** 13.5%



#### Tasting notes

An aromatic and harmonious red with vibrant notes of red fruit on the nose and palate. An ideal match with appetizers, pasta, and roasted meats.

**Banville**  
Wine Merchants



Organic [www.banvillewine.com](http://www.banvillewine.com)

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