

Terra Costantino

deAetna 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%



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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

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