

Terra Costantino

de Aetna Etna Rosato DOC

Appellation: "Etna Rosato" DOC
Production area: Contrada Blandano -
Viagrande Catania, southeast slope of
Etna.

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 must is obtained by
straight pressing. After cold settling,
the must ferments at controlled
temperatures.

Maturation: In stainless steel vats for
few months in contact with the fine
lees, then in bottle.

Maximum number of bottles
produced: 7,000.

Grape varieties 90% Nerello
Mascalese, 10% Nerello Cappuccio

Altitude 450 - 550m ASL

Soil Sand of volcanic origin

Alcohol 13.5%

Tasting notes

The nose reveals a fragrance of red fruits and minerality. On the palate, the
wine reveals freshness, elegance, and a supple texture.



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Banville
Wine Merchants



Organic

www.banvillewine.com

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