

Terra Costantino

## *deAetna 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.

**Banville**  
Wine Merchants



Organic

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

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