Terra Costantino

Contrada Blandano Etna Bianco DOC

Appellation: "Etna Bianco" 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 destemmed grapes are macerated at a controlled temperature before soft pressing. The must is allowed to settle at low temperatures until completely limpid. After racking, the must is brought to a temperature of 18 °C to encourage fermentation, which is completed at a temperature of 16 °C.
Maturation: Several months in oak barrel and then in bottle.
Maximum number of bottles produced: 3,000.

Grape varieties 90% Carricante and 10% Catarratto

Altitude 450m-550m ASL

Soil Sand of volcanic origin

Alcohol 13.5%

Banville Wine Merchants Organic www.banvillewine.com

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