

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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