### Terra Costantino

## Contrada Blandano Etna Rosso 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: 6500 verticaltrained, bush-trained and spurred cordon-trained.

Vinification: The grapes are destemmed and then allowed to ferment on the skins for about twenty days in concrete tanks. During skin contact, manual punch downs are done to extract color Maturation: When malolactic

fermentation is complete, the wine matures in concrete tanks and medium-sized oak barrels for at least 12 months and then in bottle.

Maximum number of bottles produced: 3,000.

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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Maximum number of bottles produced: 3,000.



Grape varieties 90% Nerello