

Terra Costantino

Contrada Blandano Etna Rosso Riserva 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 vertical-
trained, 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



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Soil Sand of volcanic origin

Alcohol 13.5%

Banville
Wine Merchants



Organic www.banvillewine.com

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