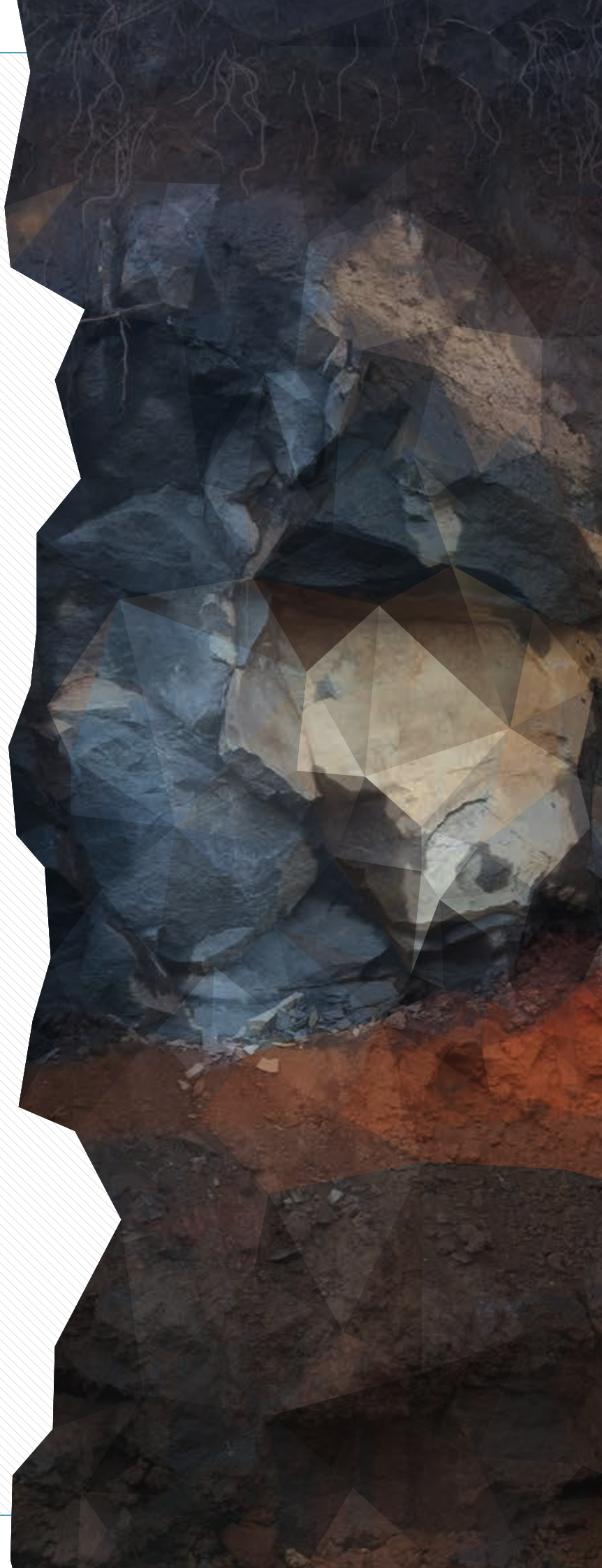


TERRA  
COSTA  
NTINO



# Contrada Blandano

etna bianco doc



**Appelation:** "Etna Bianco" Denominazione di Origine Controllata .



**Production area:** Contrada Blandano - Viagrande Catania, south-east slope of Etna.



**Altitude:** 450-550 m.a.s.l..



**Site climate:** High-hill with considerable day-night temperature swings.



**Grapes:** Carricante 75%, Catarratto 25%, Ripening in the last ten days of September.



**Soil type:** Sand of volcanic origin.



**Vines per hectare:** 6500 vertical-trained, bush-trained and spurred cordon-trained.



**Yield:** 40-50 q/ha.



**Average age of vines:** 30 years.



**Harvest:** Manual.



**Vinification:** The destemmed grapes are macerated at a controlled temperature before soft pressing. The must is allowed to settle at low temperature 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 steel and then in bottle.



**Maximum number of bottles produced:** 2.000.



**Alcohol content:** 13,5% vol.



**Serving temperature:** 10° - 12°C.



**Organic Wine:** Inspecting body authorised by Mi.P.A.A.F. IT BIO 008. Controlled operator n° B979.

