

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 90%, Catarratto 10%, 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: 30 q/ha.



Average age of vines: old vines.



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 oak barrel and then in bottle.



Maximum number of bottles produced: 3.000.



Alcohol content: 13,5% vol.



Serving temperature: 8° - 10°C.



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

