

















# TERRA COSTA NTINO



# Contrada Blandano

etna bianco doc

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-  **Appellation:** "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.
-  **Average annual production:** 3.000.
-  **Alcohol content:** 13,5% vol.
-  **Serving temperature:** 8° - 10°C.
-  **Organic Wine:** Inspecting body authorised by Mi.P.A.A.F. IT BIO 008. Controlled operator n° B979.

