

TERRA
COSTA
NTINO



Contrada Blandano

etna rosso doc | RISERVA



Appellation: "Etna Rosso" 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: Nerello Mascalese 90%, Nerello Cappuccio 10%. Ripening in the first fifteen days of October.



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 grapes are destemmed and then allowed to ferment on the skins for about twenty days concrete tanks .During skin contact, manual punch downs are done to extract color and tannins.



Maturation: When malolactic fermentation is complete, the wine matures in concrete tanks and medium-sized oak barrels for more than 12 months, and then in bottle.



Average annual production: 3.000.



Alcohol content: 13,5% vol.



Serving temperature: 18°C.



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

