



TERRA COSTA NTINO

Randazzo

RANDAZZO

BOSCO di CASTIGLIONE

Francavilla

Castiglione

Linguagrossa

BOSCO di

LANGUAGROSSA

BOSCO RINDINO

CARPINETO

S. M. Lavina

Piemonte

BOVINO

Castiglion del Cavallotti

S. Agio

Lafurana

Mosarello

F. Prodo

Sarvo

Marchia

Gorre

S. Teresa

S. Matteo

Accursi

Fian

Bozzigiarlo

S. Leonardo

Mompino

Pianomare

Figliarone

Pizzillo

1329

S. Antonio

1580

Scogliati

Bonaccorsi

S. Lucia

Aci Reale

Coloni

S. Filippo

Tulverde

S. Gregorio

Ficarazzi

Arzozzo

C. Valeri

1591

Quattro

1669

Cata

527 A. G. C.

Contrada Praino

etna bianco superiore doc

Our Contrada Praino originates from our youngest vineyard, heartbeat of a new project in Milo, focal point of the east slope of Etna and homeland of the Etna Bianco Superiore. Only bush-trained Carricante vines, growing on the steep terraces that we built on our beautiful vineyard facing the Mediterranean sea, they give birth to a refreshing wine, with a pronounced acidity and intended to explain the authentic essence of the white wines from the volcano.



Appellation: "Etna bianco Superiore"
Denominazione di Origine Controllata



Production Area: Contrada Praino - Milo (CT) – east slope of Etna



Altitude: 650 m.a.s.l.



Site climate: high-hill, with breezes coming from the Mediterranean sea



Grapes: 100% Carricante



Soil type: sandy soil of volcanic origin, with conspicuous presence of Ripiddu (lapilli and volcanic eruptive pumice). Its substrate is characterized by the sequence of pyroclastic flow levels and yellowish siliceous-sandy wind deposits and brown paleosols, which become darker and carbonaceous in its upper part. The composition ranges from basaltic-picritic to mugearitic. The juvenile material is scoriaceous and often porphyric, with phenocrysts of pl, px, and ol in variable quantities and ratios. The maximum thickness is of 10 meters. The age is between 12,000 and 120 b. C. The pedogenetic processes created a soil deep on average and poor skeleton



Vines per hectare: 7,000 bush-trained



Yield: 80 q/ha



Average age of vines: young



Harvest: manual



Vinification: we obtain the main part of the must by direct press of the grapes in an inert press. The rest of the must macerates on skins for a short period. After cold settling to clarify the must, it ferments at a controlled temperature of 14-16°C



Maturation: several months in steel and then in bottle



Average annual production: 1400



Alcohol content: 13° vol.



Serving temperature: 10°C



Vino Biologico: IT BIO 008 - Agricoltura Italia



SUSTAINABLE WINERY:
Certificate n. CC/083
EQUALITAS – Standard SOPD
- Vineyard management,
production and aging of still
white, red and rosé wines
bottled in glass bottles

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