Terra Costantino deAetna Etna Bianco





APPELLATION: Etna

CEPAGE: 80% Carricante, 20% Catarrato

WINEMAKING: The grapes are straight pressed. After cold settling, the must ferments at a controlled temperature of 14-16

°C.

AGING: Several months in steel and then in bottle.

ANNUAL PRODUCTION: 1,250 cases

THE STORY

Run by father-son duo Dino Constantino and Fabio, the Terra Costantino estate is located on the south-eastern slope of Mt. Etna. Their 10 hectares of vineyards stretch across the mid-slope of this still-active volcano. Certified Organic since 2002, this family operated winery produces white wines from Carricante and Catarratto, as well as reds from Nerello Mascalese and Nerello Cappuccio.

THE ADJECTIVES

OVERALL: Inviting & Delicate

AROMAS / FLAVORS: Fresh citrus and savory herbs

MOUTHFEEL: Medium bodied

THE SELLING POINTS

AWARDS: 90pts Vinous

SUSTAINABILITY: Certified Organic PAIRINGS: Fish, poultry, & risotto



