



*"We listen to the grapes, smell the earth, caress the vineyard.  
When the sun beats down, when cold nights are blowing on the vines,  
when the colors of the leaves change, we are there.  
The wine, however, is not made by us.  
The wine, here, is made by Etna."*

*– Dino & Fabio Costantino*



ORGANIC VOLCANIC FAMILY ESTATE

# TERRA COSTANTINO

ETNA • SICILY



Dino Costantino founded his family's boutique estate winery in 1978 in Sicily's almost mythical Mount Etna region. Demonstrably a pioneer in a tradition-bound region often slow to change, Dino won organic certification in 2002, the same year he brought his son Fabio into the family business. Since that time, Terra Costantino has emerged as Sicily's first bio-architectural winery with a holistic environmental approach that maximizes energy and water efficiencies, **the world's preeminent organic volcanic estate.**

Terra Costantino farms 10 hectares of vines in a single parcel on the slopes of Contrado Blandano. Called "Italy's most uncompromising winemaker" by the Wine Advocate, Luca D'Attoma has been consulting oenologist since 2010.

Inspired by the title of a Latin pamphlet from 1494, de Aetna represents the sacredness of the oenological universe. Written in dialogue form, the pamphlet's description of the ascension of the volcano by famed Venetian humanist Pietro Bembo offers an expansive interpretation of the long-active volcano, and the meaningfulness of this ancient human symbol can be experienced in person at the table through the wines truly born of Etna – "de Aetna."



## de Aetna ETNA BIANCO DOC

80% Carricante, 15% Catarratto, with 5% Minnella harvested from 15 year-old vines planted to volcanic soils 1500-1800 feet above sea level with South-East exposure. Fermented and aged in stainless.

*Inviting, delicate aromas of fresh citrus and savory herbs.* This fascinating, medium-bodied Etna Bianco is splendid accompaniment to fish and poultry dishes or risotto.

## de Aetna ETNA ROSSO DOC

90% Nerello Mascalese and 10% Nerello Cappuccio grown 1500-1800 feet above sea level. The grapes are de-stemmed and allowed to ferment on skins for about 10 days. During skin contact, the wine is briefly pumped over the cap. After malo, the Rosso ages in a mix of stainless and French oak tonneaux. This is a perfect and harmonious blend of these indigenous Island varieties: Nerello Mascalese naturally tends to gentle fruit and moderate structure, while the Cappuccio brings color, body, and deep fruit flavors.

*Aromatic and harmonious, with vibrant red fruit scents and flavors.* This fantastic Mount Etna Rosso complements a wide range of appetizers, pastas, and roasted meats. **93pts** "Perfumed aromas of strawberries, flowers and cherries follow through to a medium to full body, firm and dusty tannins and a persistent, flavorful finish." – James Suckling

*Thank you for your time and for your interest in Connoisseur Wines*

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