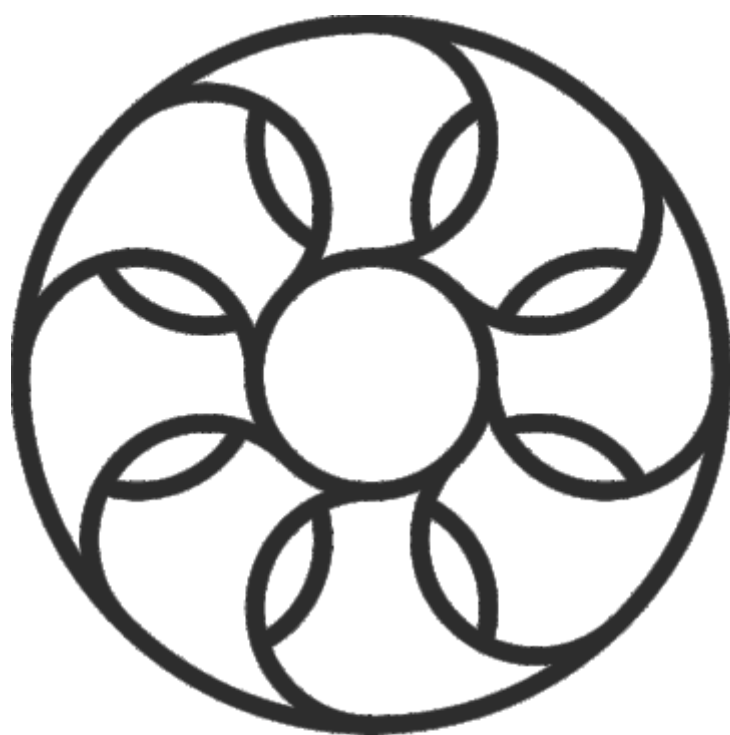




**COSTANTINO**

PASSIONE PER UN FRUTTO MAGICO



**"Vite e vino sono la passione  
e la tradizione della nostra famiglia"**

***Leonardo Costantino***





## The Origins

The Patriarch of Constantino's family was dad Onofrio said "**Nonò**", to which his son Leonardo wanted to dedicate his best wine "**Nonò**" in honor of a sensitive father, frank and passionate to his earth. A real Sicilian Man sustained from that fire that burns inside all lovers and committed himself to the realization of a dream, or rather a life plan, "fire" which becomes the meaning of life, but also hope and courage. Animated from that passion "**Nonò**" gave a shape to what more than a Company we can call a dream, followed by his son "**Aldo Nono's Son**".  
A place where to live and learn.





## History

From my childhood in this context, the time was punctuated by the school and rhythms of the work in the vineyard and in the cellar and then ...was ....  
**time to harvest!**

For us, the harvest was a time of celebration and of aggregation. The joyous moment of the pick up of the fruit with so much effort and attention, which calls upon the whole family, old songs or invented histories of the so-called "Cunti", fantastic tales, full of mystery, tales of hidden treasures and enchantments, or singing ancient songs of love .

Between the late afternoon and evening, the perfumed grape that had accumulated during the day, became for all the "**picciutteddi**" of the neighborhood the place where to play as games roll around, digging to get to the grape that, heated by the fermentation process was beginning to give off an extraordinary perfume of ripe fruit AND GRAPPA.

A fantastic derived was raisins "**to passula**", those sweet berries that we figged out from the stalks by selecting among more mature ones after we filled the pockets chewed a grape at a time, checking out the wonderful juice and after crushed and with skillful game the language created a scoop, became a perfect bullet from hurling with the Blowpipe from stem of "giummi" di canneto. Today we can say that, although at that age we did not understand well, those days were full, of commitment, of passionate work for this plant and this very special fruit, wrapped in **an aura of magic**. Passion and love for this fruit that now more than ever surround and sustain us.

Passion for a real miracle of nature that day after day we pass on to our sons and share with our friends.

**"Passion for a magic fruit**, imprinting to hand down...



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## In The Winery

Over the last years the company has experienced radical changes and has been aimed by innovation of cultivation practices and transformation processes, appearing today as a modern and high technologically advanced winery in which traditional practises are integrated with modern procedures, directing all the activities to the achievement of the **highest quality final products**. Essential objective is to transfer from grape to grape must and wine only that part of molecules with aromas and flavours typical of the grape, and characteristics of our land from the micro-climate and field processing.



All our production processes are designed to do this sanitation of all equipment, processing of grapes within three hours from harvesting, soft pressing of the grapes at conditioned and controlled temperature throughout all the process, selection of yeasts for fermentation activation monitoring of oxygenation, avoiding the use of any chemical product.

From the moment of harvest(hand-picked)and placed on the boxes begins a race against time that sums up after 3 hours in the winery, where the grapes are separated from the stalk the so-called Destemming.

Destemming is the process of separating stems from the grapes at a temperature of 4\5 degrees through a heat exchanger powered from a cooling station of 500.000 frigories.

At this stage white grapes are sent into steel tank at controlled temperature and put under cryomaceration process for a time that goes from 3 to 12 hours.

This process may be undertaken before crushing with the purpose of lowering the development of tannins and vegetal flavors in the resulting wine.

White wine is made by fermenting juice which is made by pressing crushed grapes to extract a juice obtaining the so-called "Mosto fiore" the best quality of grapes without stessing the clusters.

The must is then sent to steel tanks at controller temperature,cooled a little bit in order to push down the so-called "fecce" of the must .

Alcoholic fermentation starts always in temperature-controlled steel tanks of 16\17 degrees for around 10\12 days.

Red wine making diverges from white wine making. Red Wine is made from the must of red or black grapes and fermentation occurs together with the grape skins, which give the wine its color.

Fermentation occurs at 24\25 degrees for around 10\15 days.

To start primary fermentation yeast may be added to the must for red wine or may occur naturally as ambient yeast on the grapes or in the air.

During this fermentation, which often takes between one and two weeks, the yeasts converts most of the sugars in the grape juice into ethanol (alcohol) and carbon dioxide. The carbon dioxide is lost to the atmosphere.

After the primary fermentation of red grapes the free run wine is pumped off into tanks and the skins are pressed to extract the remaining juice and wine. The press wine is blended with the free run wine at the winemaker's discretion. The wine is kept warm and the remaining sugars are converted into alcohol and carbon dioxide.

The next process in the making of red wine is secondary fermentation. This is a bacterial fermentation which converts malic acid to lactic acid.

This process decreases the acid in the wine and softens the taste of the wine.

For red winemaking, stems of the grapes are usually removed before fermentation since the stems have a relatively high tannin content.

On occasion, the winemaker may decide to leave them in if the grapes themselves contain less tannin than desired.

Red wines are produced by destemming and crushing the grapes into a tank and leaving the skins in contact with the juice throughout the fermentation.

At the end of fermentation, the must inside the tank is racked using the gravity, rather than a pump which could be disruptive for the wine and led to the final soft press. The wine so obtained is taken to steel tank for the final refining.



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## The Surroundings

The vineyards from which our wines come from, are located in the North of western Sicily. At a distance of 10-15 km from the sea and at a height of 300-400 above the sea level, receive all the benefits of sea breeze that especially in warmer periods, blows decisively, guaranteeing to growing grapes, the required ventilation in order not to allow the air stagnation and humidity and let them grow healthy.



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To help the solar radiation, the vineyards are planted to spin with high backrest with a pruning of the type "cordon" that allows a perfect disposition of shoots and fruit in order to get healthy, homogeneous and high quality bunches.

The districts where we cultivate the vineyards are situated in the wide strip of fertile land that starts from the mouths of the Jato and the mythical Crimiso to get to the natural oasis of Lake Poma and on the outskirts of San Giuseppe Jato.

The districts of Giambascio, Sant'Anna and Myrtle are characterized by basic, clayey, calcareous soils, properties that allow the best development of qualities for the grapes.

The richness of this area, straddling the provinces of Palermo and Trapani, is also history and culture, in fact, it is our pride to remember that was the scene of great mythological stories starring as Minos son of Zeus and powerful King of Crete, Daedalus brilliant engineer and creator of the **labyrinth of Knossos** he held captive the Minotaur was killed by Theseus and helped in the escape from the supplied thread from Arianna, his love.

Arianna abandoned by Theseus wept and despaired. The God Dionysus moved by compassion to comfort her created a wonderful crown of gold which at his death was transformed into **Arianna's Costellation**.

The pride of living in these lands, to be part of this "Terroir" fullfills us with a great soul that always needs to be protected and renewed passion for a magical fruit, imprinting toh and down.

**Seventy years of passion and experience;** three generations of winegrowers and the strenght of Dad Onofrio have made Azienda Agricola Costantino what it is now.

The winery owns nowadays 55Ha of vineyards and 1 ha of olive oil trees in Monreale Area.

The winery is located in Partinico with ha 10.000mt squares in the village surroundings.

Since it's origin the Company has been vocated to a production of good quality wines even if for the Bulk market.

From 2008, Leonardo "U Figghiu di Nonò", gave birth to a wide range of bottled wines at the very beginning for the local market.

At these days the Winery put in bottle around 100.000 btl a year although had a bigger capacity.

Around 70% of the production is exported around the World.



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## Costantino In The World

Costantino Winery nowadays exports around **70% of the annual production**, confirming the clear will of the family to insert their wines abroad.

For this reason the Company has adapted his production to the International request, keeping always very strong it's link with local tradition, by adding International varietals, less typical for our Region such as Petit Verdot and Mueller Thurgau. It was a big challenge but the results are very encouraging as far as the quality itself but also the sell of the same products abroad and in Italy.

Company focus is always on indigenous varietals, expression of our "terroir" and therefore a heritage to be safeguarded and promote at the same time.

Once established the importance of foreign markets for the wine and particularly towards the new world and the eastern part of the World, we have decided to consolidate the traditional market such as Europe, Usa and Canada with a keen eye on China, Japan and New World as shown by attending several Fairs in Asia in the last years.

"Good money for Value " is our remark now more than before in such difficult moment to be succesfull!



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**"Ogni vino nasce dall'innato amore per l'uva,  
frutto dei ricordi più piacevoli della propria  
infanzia e conferisce anima,  
corpo e carattere ad ogni bottiglia prodotta"**

*Leonardo Costantino*



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