

"Sciarake" Etna Rosso DOC



- On the north-east side of Mount Etna, in the area called Montelaguardia, at 2,400 feet above the sea level Destro's vineyards span about 20 acres benefiting from a volcanic soil rich in minerals and a climate perfect for the production of outstanding "DOC Etna" wines.
- Since 2002 Antonino Destro and his children have been attending to this family business with passion and respect for the land.
- The cultivation is devoted to autochthonous grapes such as **Nerello Mascalese, Nerello Mantellato, Carricante and Catarratto**. Tradition and innovation are perfectly merged: the original site that dates back to 1897 has been restored and supplied with state-of-the-art equipment that guarantees an impeccable vinification process resulting in robust, full-bodied and harmonious wines.

Varietal: 100% Nerello Mascalese

Appellation: Etna Rosso DOC

Production Zone: Mount Etna, Sicily. Altitude 730 mt a.s.l.

Soil: Volcanic rich in minerals

Vinification: Grapes hand-picked. Soft press. Fermentation at controlled temperature and maceration on the skins

Maturation: 18-24 months in stainless steel tanks, plus 5 months in bottle

Sciarakè is a fantasy name that reminds of the word "sciara" that in Sicilian dialect means volcanic soil.



- *Warm ruby red color and sweet fragrances of red fruit. Smooth and silky on the palate with beautiful persistency and gentle tannins.*
- *Ideal with roasts, game, pasta with rich sauces and pungent cheeses.*