

THE AUTHENTIC SIDE OF SICILIAN WINE



1897

DESTRO®





PERFUMES, LIGHTS, COLOURS

The estate of the Destro Pastizzaro family is located among the dark textures of the ancient lava, in the middle of the prestigious DOC area of Etna.

A group of farmhouses and an old manor house are signs of the hard work carried out in this area since 1987, when the Dilettoso di Randazzo laid the first stone. This is testified by the inscription engraved on the doorway of the old "palmento" (winemaking plant) at the entrance of the estate. Driven by the great devotion and love for their homeland, the Destro family devoted itself to growing autochthonous grapes such as Nerello Mascalese, Carricante with the sole purpose of producing the finest wines.



1897



Aithòs



- Denomination: Etna Rosso DOC (Red)
- Production Zone: Etna
- Climate: hilly characterised by strong day/night thermal excursions.
- Land: volcanic, rich in minerals.
- Fermentation: thermal conditioning.
- Altitude: 730/750 m above sea level.
- Grape variety: 100% Nerello Mascalese
- Production Yield: 40/50 hl/hectare.
- Wine-making techniques: in red with controlled maceration.
- Aging: in medium-sized wooden barrels of the finest quality.
- Refinement: in bottles for circa 5/8 months.
- Colour: cherry red
- Scent: harmonious red berry aroma reminiscent of blackberries, blueberries and raspberries.
- Taste: excellent taste; complex, full-bodied, perfectly tannic and long at the same time.
- Alcohol content: 13.5° - 14°
- Pairing: it goes well with any kind of meat dish, and especially with semi-aged and aged cheese.
- Serving temperature: 18/20° C
- Storage: in cold cellar at temperature of 15/16° C

Awards

- "Douja D'Or" 40th National Wine Competition 2012 - Etna Rosso DOC 2008
- "Grand Prix Chroniqueurs Gastronomiques" 18th Monte-Carlo Gastronomy Fair 2013 - Etna Rosso 2008
- The Wine Hunter Award 2018 - Red Medal (88 - 89,9)
- Aithòs 2010





Isolanuda



- Denomination: Etna Bianco DOC (White)
- Production Zone: Etna
- Climate: hilly characterised by strong day/night thermal excursions.
- Land: volcanic, rich in minerals.
- Fermentation: thermal conditioning.
- Altitude: 730/750 m above sea level.
- Grape variety: Carricante 100%
- Production Yield: 40/50 hl/hectare.
- Wine-making technique: maceration on the skins.
- Refinement: in bottles for circa 1/3 months.
- Colour: yellow with golden tones.
- Scent: elegant, floral and fruity aroma.
- Taste: very distinctive taste, fruity richness, the right acidity that supports the finish.
- Alcohol content: 12.5° - 13°
- Pairing: shellfish, seafood and fish-based dishes.
- Serving temperature: 12/14° C
- Storage: in cold cellar at temperature of 15/16° C

Awards

- Winner of 3rd National Wine Competition "Vini del mediterraneo" 2010 - Etna Bianco DOC 2009
- "Douja D'Or" 39th National Wine Competition 2011 - Etna Bianco DOC 2010
- "Douja D'Or" 40th National Wine Competition 2012 - Etna Bianco DOC 2011
- Silver Medal of Concours Mondial Bruxelles 2012 - Etna Bianco DOC 2011
- Special Reward in Guide excellent wines of Italy "Tavola e gusto" 2013/2014 edition for Etna Bianco DOC Isolanuda 2012 and Reward "Quality Company"
- IWC 2018 - Silver Medal 93 point - Isolanuda 2017





Aspide



- Denomination: Etna Rosso DOC (Red)
- Production Zone: Etna
- Climate: hilly characterised by strong day/night thermal excursions.
- Land: volcanic, rich in minerals.
- Fermentation: thermal conditioning.
- Altitude: 730/750 m above sea level
- Grape variety: 100% Nerello Mascalese
- Production Yield: 40/50 hl/hectare
- Wine-making techniques: in red with controlled maceration.
- Refinement: in bottles for circa 2/4 months.
- Colour: ruby red.
- Scent: clear fruity aroma reminiscent of ripe marasca cherries.
- Taste: a good personality; with a fresh, rounded and leasant taste.
- Alcohol content: 13° - 13.5°
- Pairing: grilled meat, game and strong meat sauces.
- Serving temperature: 18/20° C
- Storage: in cold cellar at temperature of 15/16° C

Awards

- "Douja D'Or" 38th National Wine Competition 2010 - Etna Rosso DOC 2007
- Silver Medal of Concours Mondial Bruxelles 2013 - Etna Rosso DOC 2007
- "Grand Prix Chroniqueurs Gastronomiques" 18th Monte-Carlo Gastronomy Fair 2013 - Etna Rosso DOC 2007





nausica



- Denomination: IGT Terre Siciliane Bianco (White)
- Production Zone: Etna
- Climate: hilly characterised by strong day/night thermal excursions.
- Land: volcanic, rich in minerals
- Fermentation: thermal conditioning
- Altitude: 730/750 m above sea level
- Grape variety: Carricante 100%
- Production Yield: 40/50 hl/hectare
- Wine-making technique: maceration on the skins
- Refinement: in bottles for circa 1/3 months
- Colour: golden yellow with greenish reflections
- Scent: fresh fruity with citrus smell
- Taste: very fruity with pleasant aftertaste
- Alcohol content: 12.5° - 13°
- Pairing: shellfish, seafood and fish dishes
- Serving temperature: 12/14° C
- Storage: in cold cellar at temperature of 15/16°C





Sciarakè



- Denomination: Etna Rosso DOC (Red)
- Production Zone: Etna
- Climate: hilly characterised by strong day/night thermal excursions
- Land: volcanic, rich in minerals
- Fermentation: thermal conditioning
- Altitude: 730/750 m above sea level
- Grape variety: 100% Nerello Mascalese
- Production Yield: 40/50 hl/hectare
- Wine-making techniques: in red with controlled maceration of the skins
- Refinement: in bottles for circa 3/5 months
- Colour: Ruby red with young purplish tones
- Scent: sweet with very typical fruity aroma
- Taste: Smooth, can be drunk young even though it ages very well due to its non-aggressive tannins.
- Alcohol content: 13° - 14°
- Pairing: game, mushroom dishes and strong cheeses
- Serving temperature: 18/20° C
- Storage: in cold cellar at temperature of 15/16° C

Awards

- "Tre Bicchieri" *Gambero Rosso's guides to Italian Wines* - Etna Rosso DOC 2008
- Winner of 3rd National Wine Competition "Vini del Mediterraneo" - Etna Rosso DOC 2008
- Douja D'Or 2010 - Etna Rosso DOC 2007
- Douja D'Or 2011 - Etna Rosso DOC 2008
- Silver Medal of Concours Mondial Bruxelles 2012 - Etna Rosso DOC 2008
- "Grand Prix Chroniqueurs Gastronomiques" 18th Monte-Carlo Gastronomy Fair 2013 - Etna Rosso DOC 2008
- IWC 2018 - Silver Medal 92 point - Sciarakè 2010



ZERILÒ



- Denomination: IGT Terre Siciliane Rosso (Red)
- Production Zone: Etna
- Climate: hilly characterised by strong day/night thermal excursions.
- Land: volcanic, rich in minerals
- Fermentation: thermal conditioning
- Altitude: 730/750 m above sea level
- Grape variety: Nerello Mascalese, and other autochthonous grape varieties
- Production Yield: 40/50 hl/hectare
- Wine-making technique: in red with controlled maceration of the skins
- Aging: 50% in French oak barrels
- Refinement: in bottles for circa 6/8 months
- Colour: deep ruby red
- Scent: penetrating ripe fruity with slight woody overtones
- Taste: full and warm in the mouth, well structured and full-bodied, noble tannins
- Alcohol content: 13.5° - 14°
- Pairing: most types of meat, strong sauces and aged cheese
- Serving temperature: 18/20° C
- Storage: in cold cellar at temperature of 15/16°C

Awards

- Silver Medal of Concours Mondial Bruxelles 2013 - Sicilia IGT Rosso 2008
- Special award "5 Stars" IGT Sicilia Rosso 2008 and company quality award by "Guida vini di Sicilia 2015" of "Giornale di Sicilia" magazine



ZÀHRA



- Denomination: Etna Rosato Doc (Rose)
- Production Zone: Etna
- Climate: hilly subject to strong day/night thermal excursions.
- Land: volcanic and rich in minerals
- Fermentation: heat-conditioned
- Altitude: 730/750 metres a.s.l.
- Grape variety: 100% Nerello Mascalese
- Production yield: 40-50 hl/hectare
- Wine-making technique: fermentation without skins, followed by draining for around 12-24 hours in stainless steel containers at controlled temperatures.
- Refinement: in bottles for approximately 3 to 5 months
- Colour: deep red with purple highlights
- Scent: intense with a good fruity aroma and nuances of raspberries, fresh cherries and wild strawberries. In its final stage, it has a nuance of red roses.
- Taste: initially fresh and well structured with an aftertaste of small wild berries
- Alcoholic content: 13°-14°
- Pairing: appetisers, soups, cold meats, fish, fresh and semi-aged cheese, stewed meats.
- Serving temperature: 12/14° C
- Storage: in cool wine cellar with constant temperature of 15/16° C

Awards

- Diploma of merit to "Etna Rosato DOC 2012" at 2nd National Wine competition "Vini rosati d'Italia"



GRD VIIIS

ANUAR



- Denomination: IGT Terre Siciliane Rosso Dolce
- Dessert wine (Sweet)
- Production Zone: Etna
- Climate: hilly characterised by strong day/night thermal excursions.
- Land: volcanic, rich in minerals.
- Fermentation: thermal conditioning.
- Altitude: 730/750 m above sea level
- Grape variety: 100% Nerello Mascalese
- Wine-making techniques: in red with controlled maceration.
- Aging: in medium-sized barrels made of prized wood.
- Refinement: in bottles for approximately 5/8 months.
- Colour: deep ruby red.
- Scent: perfume of roses, violets and cherries, with spicy hints of vanilla and chocolate.
- Taste: sweet to the palate, well balanced and elegant, full-bodied with an enveloping silky, velvety and persistent aftertaste.
- Alcohol content: 14,5°
- Pairing: Dessert wine that goes well with dry sweets, pastries and chocolate.
- Serving temperature: 15/18° C
- Storage: in a cool wine cellar at a constant temperature of 15/18° C





SAXANIGRA



- Denomination: Spumante Etna DOC
- Production Zone: Etna
- Climate: hilly characterised by strong day/night thermal excursions.
- Land: volcanic, rich in minerals.
- Fermentation: thermal conditioning.
- Altitude: 730/750 m above sea level.
- Grape variety: 100% Nerello Mascalese
- Method: traditional method
- Aging: in the bottle "sur lie" for at least 36 months.
- Colour: sandy yellow with greenish hues.
- Bouquet: powerful aroma with notes of butter, almond and citrus.
- Perlage: dense and fine, with persistent bead.
- Taste: good concentration with a long aftertaste, fruity and round at the same time.
- Alcohol content: 12°
- Food Pairings: perfect in hors d'oeuvres and first courses. It goes well with fish.
- Serving temperature: 6/8° C

Awards

- 2017 Wine Enthusiast - Saxanigra 2010 - 88 punti
- 2019 - Dubrovnik Wine Fest - Gold Medal
- Etna Sp. Saxanigra Bianco Brut 2013



SAXANIGRA ROSE'



- Denomination: Spumante Etna DOC
- Production Zone: Etna
- Climate: hilly characterised by strong day/night thermal excursions.
- Land: volcanic, rich in minerals.
- Fermentation: thermal conditioning.
- Altitude: 730/750 m above sea level.
- Grape variety: 100% Nerello Mascalese
- Method: traditional method
- Aging: in the bottle "sur lie" for at least 36 months.
- Colour: bright pink color.
- Bouquet: full, enveloping with hints of rose and red grape, cherry, fresh yeast and bread crust.
- Perlage: dense and fine, with persistent bead.
- Taste: the taste is dry, fruity, well structured. The palate is full, with good intensity, the aftertaste is long and persistent, with hints of flowers and red berries.
- Alcohol content: 12°
- Food Pairings: perfect in hors d'ouvres and first courses. It goes well with fish.
- Serving temperature: 6/8° C



SAXANIGRA 60 MESI



- Denomination: Etna Spumante D.O.C.
- Production zone: Etna
- Climate: hilly characterized by strong temperature changes between day and night.
- Land: Volcanic rich in minerals
- Fermentation: temperature controlled
- Altitude: 730/750 m
- Grapes: 100% Nerello Mascalese
- Second fermentation: classic method
- Aging: in bottle "sur lie" for at least 60 months.
- Colour: Crystal clear and brilliant straw yellow
- Bouquet: the nose offers notes of bread crust surrounded by white flowers and notes of exotic fruit with citrus nuances
- Perlage: fine and long with a very persistent crown
- Taste: Pleasant and fragrant the sip, flowing and pleasantly sapid on the finish
- Alcohol content: 12°
- Food pairing: it is an elegant accompaniment to fish-based dishes.
- Serving temperature: 6/8 ° C





SAXANIGRA DOSAGGIO ZERO



- Denomination: Etna Spumante D.O.C.
- Production zone: Etna
- Climate: hilly characterized by strong temperature changes between day and night.
- Land: Volcanic rich in minerals
- Fermentation: temperature controlled
- Altitude: 730/750 m
- Grape Variety: 100% Nerello Mascalese
- Method: classic method
- Aging: in the bottle "sur lie" for at least 36 months.
- Colour: Light straw yellow
- Bouquet: the nose offers notes of toast and yeast, citrus nuances and medicinal herbs.
- Perlage: thick and fine with a very persistent crown
- Taste: it is fresh, deep, elegant, dynamic and great harmony
- Alcohol content: 12°
- Food pairing: elegantly combined with shellfish and seafood, as well as second-order fish dishes, perfect also to enhance a mushroom risotto, also ideal as appetizer.
- Serving temperature: 6/8 ° C

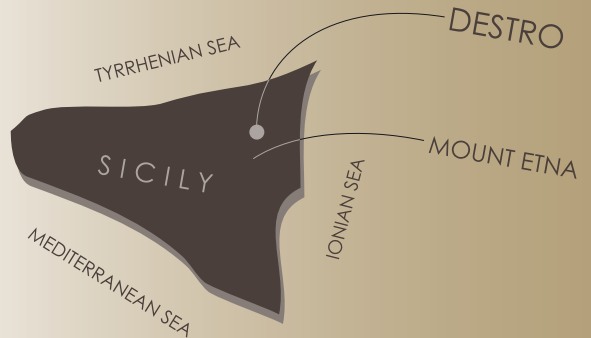








To reach the company, travelling along Autostrada A18, take the Fiumefreddo exit and proceed in the direction of Piedimonte Etneo, Linguaglossa, and Randazzo. On the S.S. 120, approximately 4 Km from Randazzo and just before Montelaguardia, turn left and follow the road signs.





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