

Nero d'Avola Sicilia DOC
Cantine Colosi



Region: SICILY

Dark ruby red color. The bouquet on the nose is intense and typical with hints of dark cherries and blackberries together with more complex aromas of wet leather, black olive and Indian ink in the background. On the palate it is dry, rich, full-bodied, with a refreshing, long and fruity finish. Perfect with red meats, pasta with tomato sauce, oven-baked pizza and aged cheeses.



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