

SICILIA

CANTINE COLOSI Cantine Colosi Nero d'Avola 2015

88

"Cantine Colosi offers great value with the 2015 Nero d'Avola. This is a dark and luscious wine with pretty concentration and a cheerful, upfront personality. The estate presents a simple and clean expression of Sicily's mighty grape. The wine is redolent of primary aromas with dark cherry and blackberry at the front. It would pair perfectly with flatbread or oven-fresh pizza. It's a near-term wine that should be consumed within the next two years."

- Monica Lerner
August 2016



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