

91  
POINTS

## Cristo di Campobello Adenzia Rosso 2011

Carmelo Bonetta has done a terrific job with his 2011 Adenzia. Because of the older vintage, the wine is labeled

IGT Sicilia. This changes to DOC Sicilia in 2012. The blend is a happy marriage of 50% Nero d'Avola and 50%

Syrah and the wine aged for 10 months in large oak casks. Of all the international grapes used to blend with Nero d'Avola, including Merlot and Cabernet Sauvignon,

I always consider Syrah to be the true soul sister of the Sicilian grape. This wine opens to deep concentration and toasted notes of almond and pistachio backed by crushed

white pepper and smoked bacon. Adenzia is a modern interpretation with good management of its sun-ripened fruit. The wine is lush and delicious, but not too chewy or jammy. Soft spice appears on the close. Drink 2014-2019.

To meet Carmelo Bonetta is to never forget him. This dynamic producer brings an unmatched level of enthusiasm and charm to Sicilian wine. He is a relative newcomer to the Sicilian wine scene, but is destined to last long.

--Monica Larner, May, 2014.





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