

92  
POINTS

## Cristo di Campobello Lu Patri Nero d'Avola 2011

The 2011 Nero d'Avola Lu Patri is a fantastic expression of the grape, and definitely one of the top picks in my tasting. The wine shows an enormously pure quality of fruit with so many aromatic embellishments that immediately recall Sicily: Mela Cotogna (quince), marzipan, toasted Bronte pistachio and wild fennel. This expression is dark and muscular with thick consistency, soft tannins and a lingering touch of cherry sweetness. It ages in oak for 14 months and already shows good integration. Any residual thickness is cut away by the grape's balanced acidity. Drink 2015-2020.

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.





## Cristo di Campobello Lu Patri 2011



The 2011 Nero d'Avola Lu Patri is a fantastic expression of the grape, and definitely one of the top picks in my tasting. The wine shows an enormously pure quality of fruit with so many aromatic embellishments that immediately recall Sicily: Mela Cotogna (quince), marzipan, toasted Bronte pistachio and wild fennel.

This expression is dark and muscular with thick consistency, soft tannins and a lingering touch of cherry sweetness. It ages in oak for 14 months and already shows good integration. Any residual thickness is cut away by the grape's balanced acidity. Drink 2015-2020.

Monica Larner, May, 2014



## Cristo di Campobello Lu Patri 2011

The 2011 Nero d'Avola Lu Patri is a fantastic expression of the grape, and definitely one of the top picks in my tasting. The wine shows an enormously pure quality of fruit with so many aromatic embellishments that immediately recall Sicily: Mela Cotogna (quince), marzipan, toasted Bronte pistachio and wild fennel. This expression is dark and muscular with thick consistency, soft tannins and a lingering touch of cherry sweetness. It ages in oak for 14 months and already shows good integration. Any residual thickness is cut away by the grape's balanced acidity. Drink 2015-2020.

Monica Larner, May, 2014



MARITIME WINE TRADING COLLECTIVE