

# Review: 2015 Donnafugata Sherazade Nero d'Avola

I woke up this morning with a case of the Mondays. Didn't want to get out of bed, which has been unusual for me lately, as I've been on the up and up. It has been raining heavily here for four days straight so that definitely wasn't helping. However, I'm glad that here in my little slice of Canada we've not experienced any of the severe hurricanes that swept through the Caribbean and southern US. With these sorts of vibes and after attending a serious lecture by esteemed journalist and scholar Dr. Gwynne Dyer entitled, *The Trump Era: Surviving the Populist Wave* my brain is officially on overload.

I knew I wanted a glass of wine when I got home, not an "intellectual wine" but something tasty, fruity and refreshing. I think I made the right choice by reaching for this 2015 Donnafugata Sherazade. This Sicilian beauty is made from the Nero d'Avola grapes found around the wineries large Contessa Entellina vineyards. With a dry climate, well ventilated, primarily clay soils and elevations ranging from 200-600m above sea level there's definitely the expectation of juicy fruit. There's certainly that quaffability with beautiful dark cherries, sour red cherries, strawberries and plum rounding out the fruit profile of this wine. There's also smoky, peppery and dried herbs elements to this wine as well, which help keep the wine interesting and avoid it from becoming a fruit bomb. The tannins are smoothing out but still holding a little grip and the acidity is super bright and punchy. If you like a nice bit of acid in your wine this one is for you. It's also medium-bodied at best so I would definitely go ahead and serve this with some delicious fish. Thinking along the lines of cod, halibut or pollock. Even better serve this with your Grandma's homemade tomato sauce.

This wine is not as one-tracked as I thought. It packs a punch, it's versatile and as I mentioned super quaffable. If I had a restaurant I would definitely be putting this on my by the glass list. Here in Canada prices range from around \$18-\$25 and I'd say that it's well worth it for a wine of this quality, from a well respected producer. Thumbs up on this one for me!

