

5 hours ago

## 2015 Donnafugata Sherazade Nero d'Avola Sicilia DOC

The last wine that I shared with you from Sicilian producer, Donnafugata, as part of Vino Italiano - my series bringing you some of the best wines from all corners of Italy - was a white wine from the 2015 vintage - the [2015 Sur Sur Grillo Sicilia DOC bottled by Donnafugata s.r.l.](http://nittanyepicurean.blogspot.com/2017/04/2015-donnafugata-sur-sur-grillo-sicilia.html) [http://nittanyepicurean.blogspot.com/2017/04/2015-donnafugata-sur-sur-grillo-sicilia.html] Today, we're headed back to Sicily to enjoy a red wine from this winery:



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2015 Sherazade Nero d'Avola Sicilia DOC bottled by Donnafugata s.r.l. (Marsala, Italia).

This wine is 100% nero d'avola Sicilia. Fermentation took place in stainless steel tanks with maceration on the skins for about 6-8 days at a temperature of 25-28 °C (77-82°F). Following fermentation, the wine was aged in concrete vats for 5 months prior to bottling. The wine was then bottled-aged for 2 months prior to release. It comes in at 12.86% ABV.

Here it is in the glass:





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Another look:



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One more:





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The wine showed a dark ruby color. Blackberry, raspberry preserves, cherry, mossy earth and whiffs of vanilla each arrived on the nose. Blackberry, raspberry, currant, plum, cherry and mossy earth followed on a palate driven by ripe berry fruit. The wine exhibited good structure and length, along with moderate tannins. This fruit-forward wine would be a surprisingly good aperitivo and would pair well with a classic Pizza Margherita or a tomato-based seafood stew.

This wine is widely distributed throughout the United States and can be purchased from retailers [such as this one](http://www.winedeals.com/donnafugata-sherazade-2015-750-ml-85799.html) [<http://www.winedeals.com/donnafugata-sherazade-2015-750-ml-85799.html>] for \$19-\$28/bottle.

Stay tuned for more from Donnafugata!

~NE

\*Sample provided for review.

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