

Reverse Wine Snob®

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Donnafugata Sedara – One Big Aroma

A very satisfying Sicilian! The Donnafugata Sedara.



Primarily **Nero d’Avola** along with **Cabernet Sauvignon**, **Merlot**, **Syrah** and a small percentage of other grapes from the hills of Southwestern Sicily, **Italy**. The wine is fermented in stainless steel and then aged in cement tanks for 9 months and then another 6 months in the bottle before release.

Sample submitted for review. The Donnafugata Sedara has an SRP of \$16 and is available **for as low as \$13**. Imported by Folio Fine Wine Partners.

From the bottle:

Our family has crafted wines in Sicily for 160 years. Sedara is a pleasant and easy drinking red wine, perfect with pizza, barbecue and pasta with meat sauces.

13.5% Alcohol

The **2015 Donnafugata Sedara** begins with one big aroma when first opened! So much so that I could smell it easily just walking by the counter where the open bottle was sitting. The “bigness” dissipates with a bit of time in the glass but the aroma which features loads of sour cherry and other red berries, spice and floral notes is still quite nice. Tasting the wine reveals a smooth, pleasing texture, more juicy sour cherry and tart red berry fruit, a touch of earthiness, soft tannins, good balance and a dry, long finish. This is a very enjoyable, easy to drink wine — in other words, a very satisfying Sicilian!

Ready to buy the Donnafugata Sedara? Check your *local retailers*.

2015 DONNAFUGATA SEDARA

TASTE: 8 COST: 6

OVERALL RATING: 7.5

Highly Recommended

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