

GSE	DESCRIPTION	REG. PRICE	SALE PRICE	DISCOUNT %
67499	<b>2011 Tasca d'Almerita Lamuri Nero d'Avola</b>	\$15.99	N/A	N/A
	"The food-friendly 2011 Nero d'Avola Lamuri Tenuta Regaleali delivers ripe notes of raspberry jam, black olive and roasted red pepper. This Nero d'Avola shows smooth tannins, toasted nut and dark prune flavors. It would make a good pairing partner to easy roast pork or lamb." - Reviewed by: The Wine Advocate - 87pts			
57233	<b>2012 Colosi Nero d'Avola</b>	\$13.99	N/A	N/A
	"The 2012 Nero d'Avola shows Colosi's comfort zone in terms of price and quality. The wine opens to plush and soft tones of chocolate covered cherry with plenty of fresh fruit and blackberry at the back. The wine shows a solid delivery with soft tannins and pleasant heft and weight to the finish. You can taste those distinctive Nero d'Avola characteristics of toasted almond nut or scorched earth." - Reviewed by: The Wine Advocate - 88pts			
68658	<b>2011 Feudo Maccari Saia Nero d'Avola</b>	\$19.99	N/A	N/A
	"Feudo Maccari's 2011 Nero d'Avola Saia is a beautiful rendition of this native Sicilian grape that delivers smooth fruit and cherry sensations backed by dark spice, chocolate and moist chewing tobacco. The wine ages in oak for up to 16 months and you can feel that extra intensity and softness as the wine caresses the palate. Nero d'Avola's personality comes through in terms of the bright acidity and aromas of scorched earth." - Reviewed by: The Wine Advocate - 90pts			
69662	<b>2012 Cusumano Benuara</b>	\$12.99	N/A	N/A
	"An entry-level blend of Nero d'Avola (70%) and Syrah, the 2012 Benuara Tenuta Presti e Pegni is a terrific little wine with big drinking appeal. Fundamentally, it's a simple wine painted with oversized brush strokes of dark cherry, pressed blue flower and wild Sicilian fennel. It's color is deep and dark with the kind of rich extraction that feels velvety and smooth in the mouth. It would pair with rolled veal involtini stuffed with breadcrumbs and laurel leaf." - Reviewed by: The Wine Advocate - 88pts			
53719	<b>2008 Feudo Arancio Hekate Passito</b>	\$29.99	N/A	N/A
	"Forward and bright, offering candied apricot, dried pineapple and candied lemon zest notes that remain fresh through the nut- and chalk-tinged finish." - Reviewed by: Wine Spectator - 87pts			
72643	<b>2010 Cusumano Noa</b>	\$39.99	N/A	N/A
	"A balanced, modern style, featuring a juicy core of black licorice, plump cherry and spiced plum flavors, backed by fine tannins. A thread of smoky grilled herb and graphite winds through the lasting finish. Nero d'Avola, Merlot, Cabernet Sauvignon." - Reviewed by: Wine Spectator - 90pts			
72013	<b>2011 Cos Cerasuolo di Vittoria Classico</b>	\$29.99	N/A	N/A
	"The 2011 Cerasuolo di Vittoria Classico is 60-40 Nero d'Avola and Frappato, aged 12 months in oak. The quality of the fruit is very dried, to the point of being a fault. Sun-dried cherries, raspberry roll-up candy and creme de cassis emerge in unison. The wine shows moderate depth and layering. A pretty dose of acidity helps to render more vibrancy to the mouthfeel." - Reviewed by: The Wine Advocate - 88pts			