

Cristo di Campobello's Adènzia Rosso Doc Sicilia

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After having tasted this wine, we found ourselves reflecting on how important it is, now more than ever, to truly listen to the identity of a product.

It has never happened before, but we can confirm that we experienced a tasting where a wine made us feel part of a place, part of an emotion—one that became even more intimate because we managed to listen to it.

It may sound unusual, but the essence of Adènzia Rosso Sicilia DOC by Cristo di Campobello made us realize even more that the path of identity is what modern consumers are ultimately seeking—those who refuse to settle for compromises.

This red wine, crafted by Cristo di Campobello, a winery representing an extraordinary territory spreading over 60

hectares cultivated with the utmost respect for agronomy, is made from two harmonized grape varieties: Nero d'Avola and Syrah, refined for a year in large wood barrels and steel.

Even its color in the glass conveys a deep red hue that captivates the taster's gaze, only to then enchant the nose with a subtle and refined bouquet where fresh, enveloping aromas of ripe red fruit, notes of rose and violet, elegant spices, and a hint of sweet tobacco emerge.

On the palate, it delivers a celebration of harmonious balance, enriched by smooth, rounded tannins and a well-defined mineral finish.

If "Adènzia" is a Sicilian word that refers to listening, today we made it our own. Through this act of listening, we want to thank Cristo di Campobello and their values for sharing this truth encapsulated in an excellent product.

Pairings can be highly intriguing: from grilled meats and braised dishes to alpine cheeses, as Adènzia Rosso will enhance and harmonize their qualitative traits.

Company Profile

Cristo di Campobello born into an uncontaminated land that displays infinite environmental nuances and carries with it local religious tradition; a land cultivated with passion and devotion, benefiting from the patience and experience of three family men. Thirty-five hectares of vineyards planted in the soil of Agrigento, Sicily; deep soil, both calcareous and chalky, spread over hills that lie between 250 and 400 meters above sea level, just 8,000 meters from the coast. Limited production, following the fortunes of each vintage, only fully ripe grapes harvested by hand, separate vinification of each grape variety, all done in order to respect and preserve the characteristics of the unique and precious land. These are only some of the choices made by Bonetta's Family in an

endeavor to achieve the level of quality sought from the outset.

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