



Stephen Tanzer's INTERNATIONAL WINE CELLAR

Issue 173: March/April 2014

Southern Italy

By: Ian d'Agata

2012 Ceuso Le Arbe Zibibbo Terre Siciliane IGP - 90

(100% zibibbo; 14% alcohol): Bright green-tinged yellow. Grapefruit and menthol aromas reveal a honeyed, raisiny quality with aeration. Bright, dry and chewy, with harmonious acidity and a honeyed mineral character giving shape to the apricot and grapefruit fruit flavors. Finishes slightly edgy and quite persistent. Archetypal zibibbo (the official Italian name for muscat of Alexandria, or moscato di Alessandria); try it with oysters or anything involving clams (but not with cream sauces, which in Italy are very rarely used with shellfish). This is a brand new wine from Ceuso, and it may well be their best. The wine's name means "the dawns" in local dialect.

2011 Ceuso Fastaia Rosso Sicilia IGT - 89

(a blend of merlot, cabernet sauvignon and petit verdot; 14% alcohol): Bright ruby-red. Dark cherry, boysenberry, fresh herbs and sweet spices on the nose, with an earthy tone at the back. Juicy, spicy and dense, with chewy dark fruit and bitter cocoa flavors. Finishes savory and dry, but with building sweetness. Very well done.

2009 Ceuso Ceuso Rosso Sicilia IGT - 90

(a blend of nero d'Avola, cabernet sauvignon and merlot; 14.5% alcohol): Fully saturated ruby-violet. Ripe red cherry and blackcurrant on the nose, plus hints of violet, herbs and coffee. Sweet dark berry and candied red cherry flavors display impressive depth and a smooth, velvety texture. Finishes sweet and supple, with excellent persistence and a strong licorice nuance. This serious, impressive wine is one of the best versions of this bottling I can recall.

Also recommended:

2012 Scurati Bianco Grillo Terre Siciliane IGP - 87, 2011 Scurati Nero d'Avola Sicilia IGP - 87