

Curatolo Arini,
Marsala Fine NV
Marsala, Sicily, Italy



Curatolo Arini
SINCE 1875



PRODUCER

Established in 1875 by Vito Curatolo Arini, the winery is now run by the fifth generation of Curatolos, making it the oldest family-owned Marsala producing business. Their stunning label was designed by Ernesto Basile, a famous architect in Palermo in the latter part of the 19th century and is very much in the art deco style. The new range of wines under the Curatolo Arini label showcases a great expression of native Sicilian varieties.

VINEYARDS

The vineyards are located in Western Sicily, just slightly inland from Marsala in the Trapani province. The vines are east facing and spur cordon pruned, planted on sandy and clay rich soils.

VINIFICATION

For the base wine, the native varieties Grillo, Inzolia and Cataratto were soft pressed, before fermentation took place at controlled temperatures of 20-25°C. Alcohol, mistella (fresh grape must with added alcohol) and mosto cotto (concentrated fresh grape must which is traditionally "cooked" until it reduces to a third of its original volume) were then added to the base wine, raising the alcohol level, the desired sugar level, and the traditional flavours. The wine was then aged for two years in 500-litre Slavonian oak barrels.

TASTING NOTES

A quality Marsala wine made in the traditional way. Dry in style, it has all of the characteristics of a traditional Marsala, with notes of raisins and vanilla. Full-bodied and harmonic on the palate.

Grape Varieties	65% Grillo 25% Catarratto 10% Inzolia
Winemaker	Alberto Antonini
Closure	Natural Cork
ABV	17%
Residual Sugar	34g/L
Acidity	4.4g/L
Wine pH	3.4
Bottle Sizes	75cl
Notes	Sustainable, Vegetarian, Vegan