

Zibibbo 2018

Marsala, Sicily, Italy



Grape Varieties	100% Zibibbo
Winemaker	Antonino Reina
Closure	Agglomerated Cork
ABV	12.5%
Residual Sugar	5g/L
Acidity	6g/L
Wine pH	3.3
Bottle Sizes	75cl
Notes	Vegetarian, Practising Organic, Vegan

PRODUCER

Curatolo Arini, founded in 1875 by Vito Curatolo Arini, is run by the family's fifth generation, making it the oldest family-owned Marsala producer still in existence. Alberto Antonini is Curatolo Arini's consultant winemaker. His influence is evident in the wines, combining the richness that Sicily can easily provide with the freshness only someone with Alberto's experience can retain. Thanks to the favourable climate in Sicily, consistency in quality can also be assured from vintage to vintage.

VINEYARDS

The grapes come from a single vineyard, near Camporeale in western Sicily, just east of Marsala. The east-facing vineyard is located at about 350 metres above sea level. The vines are trained with a vertical trellis system and Guyot pruning. The soil is sandy and rich in clay.

VINTAGE

Mild temperatures throughout the 2018 growing season delayed all stages of the growth cycle. Temperatures rose towards the end of the summer and the area also saw some rainfall which replenished water reserves in the soil. These two factors enabled the grapes to ripen fully and in excellent condition.

VINIFICATION

Harvest took place in September. After destemming and cold maceration at 6-8°C for 36 hours, the grapes were soft pressed. Fermentation then took place in temperature-controlled stainless-steel tanks at 14°C for 20 days. The wine was aged on its lees for a month prior to bottling.

TASTING NOTES

This wine has aromas of citrus, orange blossom and acacia with notes of mint, sage and white rose. On the palate, it is medium-bodied with a crisp acidity and hints of bergamot on the long finish.

AWARDS

Sommelier Wine Awards 2020, Sommelier Wine Awards International Wine Challenge 2020, Silver