Curatolo Arini,

Marsala Vergine Riserva 1995 Marsala, Sicily, Italy





Grape Varieties	100% Grillo
Winemaker	Nino Reina & Alberto Antonini
Closure	Natural Cork
ABV	19%
Residual Sugar	2.5g/L
Acidity	4.5g/L
Wine pH	3.4
Bottle Sizes	75cl
Notes	Vegetarian, Practising Organic, Vegan

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

Grapes for this wine come from the coastal area of Marsala. The special microclimate created by the cooling maritime breezes allows grapes to reach full ripeness with high levels of sugar but with balancing acidity that gives these wines their typical elegance and richness.

VINTAGE

This was a superb vintage, with exceptional weather conditions especially for Grillo grapes. A mild winter was followed by a very hot summer that brought very dry winds and allowed harmonious phenological development. The scattered rain in early September meant the grapes were able to reach perfect phenolic ripeness. The fruit picked in late September had excellent levels of sugar and aromatics.

VINIFICATION

Bunches were destemmed on arrival in the winery. The grapes were then fermented in temperature-controlled, stainless-steel vats at a temperature of 20-25C° for approximately seven days with frequent délestages. The must was fermented to dryness and the skins were left in contact with the wine for another seven days for optimal tannin extraction, very important for the ageing process. The wine was then fortified with alcohol to a total of 19% ABV. The wine was aged for a minimum of 10 years in French oak barriques and Slavonian oak casks.

TASTING NOTES

Intense gold with shade of amber, Vergine 1995 with aromas of tobacco, coconut, toast, preserved apricot, vanilla, honey and liquorice. On the palate, it has elegant acidity and a subtle salinity on the long finish.