

Curatolo Arini,  
**Nero d'Avola 2021**  
Marsala, Sicily, Italy

  
**Curatolo Arini**  
SINCE 1875



Grape Varieties	<b>100% Nero d'Avola</b>
Winemaker	<b>Antonino Reina</b>
Closure	<b>Agglomerated Cork</b>
ABV	<b>14%</b>
Residual Sugar	<b>1.81g/L</b>
Acidity	<b>5.7g/L</b>
Wine pH	<b>3.5</b>
Bottle Sizes	<b>75cl</b>
Notes	<b>Vegetarian, Practising Organic, Vegan</b>

## 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 contrada Fulgatore at an altitude of about 200 m. above sea level on a medium textured soil rich in limestone and clay. The altitude, together with the distance from the sea, provides excellent diurnal variation. The warm Sicilian sun is balanced with fresh, cool evenings, ensuring ideal conditions for the ripening of the grapes. The vines are planted south facing following the Vertical Trellis System on sandy and clay rich soil using Guyot pruning.

## VINTAGE

The 2021 vintage was a very hot year, with peaks of 40° during the month of August. However, the vegetative cycle of the vineyards was regulated as a result of constant winds from the North as well as cool nights. Excellent management of the vineyard protected the clusters against excessive heat. The balance between the components of the different sites, vine, soil and climatic conditions and anthropogenic action, once again ensured a memorable year for these wines.

## VINIFICATION

After de-stemming and maceration on the skins for a period of 12 days, the grapes were gently pressed and then vinified in temperature-controlled stainless-steel tanks at temperatures of 24° C for 15 days. 70% of the wine aged in stainless-steel tanks while the remaining 30% spent 10 months in 250 litre oak casks.

## TASTING NOTES

This wine is ruby red in colour with purple hints. On the nose, there are aromas of violets, red cherries, plums and a hint of white pepper. On the palate, it is medium-bodied with soft tannins. There are intense red fruit characters and delicate notes of spices on the long finish.