

Curatolo Arini,
Nero d'Avola 2022
Marsala, Sicily, Italy



Curatolo Arini
SINCE 1875



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 vineyards are located in contrada Fulgatore at an altitude of around 200 metres above sea level, on medium-textured soils rich in limestone and clay. The altitude, combined with the distance from the sea, ensures excellent diurnal variation. Warm Sicilian sunshine is balanced by fresh, cool evenings, creating ideal conditions for gradual, even ripening. The vines are south-facing and trained using a vertical trellis system with Guyot pruning.

VINTAGE

Autumn was rainy, with temperatures remaining close to the seasonal average until a cold spell arrived in early February. Spring was relatively cool, with budburst occurring around 10 days later than usual. These conditions favoured successful flowering and fruit set. Despite continued cool, rainy and windy weather from April through to mid-May, fruit development remained healthy and generous.

Summer temperatures were moderate, allowing for even veraison. A 10-day heatwave in early August caused some water stress in the vines, but conditions soon returned to normal, with increased humidity allowing the vines to recover ahead of harvest. Yields were below average but of good quality.

VINIFICATION

After destemming and a 12-day maceration on the skins, the grapes were gently pressed and fermented in temperature-controlled stainless-steel tanks at 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.

Grape Varieties	100% Nero d'Avola
Winemaker	Antonino Reina
Closure	Agglomerated Cork
ABV	13.5%
Residual Sugar	3.77g/L
Acidity	5.85g/L
Wine pH	3.71
Bottle Sizes	75cl
Notes	Vegetarian, Practising Organic, Vegan