



Grape Varieties	<b>65% Grillo</b> <b>25% Catarratto</b> <b>10% Inzolia</b>
Winemaker	<b>Claudio Giacalone</b>
Closure	<b>Natural Cork</b>
ABV	<b>18%</b>
Residual Sugar	<b>110g/L</b>
Acidity	<b>4.4g/L</b>
Wine pH	<b>3.4</b>
Bottle Sizes	<b>75cl</b>
Notes	<b>Vegetarian, 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

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.

## VINIFICATION

The grapes were destemmed and transferred to stainless-steel tanks for pre-fermentation maceration. Fermentation took place in stainless-steel vats at a controlled temperature of 20-25C° for one week, with frequent délestage. The wine was fermented to dryness and remained in tank for a further seven days on the skins to maximise tannin extraction. The wine was then fortified up to 18%, before it was racked to a mixture of Slavonian casks, French and American oak barriques and tonneaux for maturation, where it remained for five years.

## TASTING NOTES

Dark amber in colour, with aromas of dried figs, almonds, honey and vanilla. This wine is round and soft on the palate with fresh notes of dried fruit, nuts and honeysuckle with a pleasant, sweet and clean finish.

## AWARDS

International Wine Challenge 2018, Silver