



Curatolo Arini

SINCE 1875



Marsala • Superiore Dolce



STYLE

Our selected blend of grapes, Grillo, Catarratto, and Inzolia has been the family's well preserved secret for years. Tawny- gold coloured wine with intense amber hints and a complex smell of dates, and dried fruits .The warm and velvety taste evokes memories bringing us on an imaginary trip to the ancient "Lilybeus".

This wine was Garibaldi's favourite, which is the reason why it is also known as Garibaldi Dolce.

VINEYARD

Our vineyards are located in the coastal region of Marsala where grapes have a higher propensity to natural oxidation and higher natural sugar levels, which gives elegance and richness to our wine

WINEMAKING

The process requires soft press and slow fermentation at a controlled temperature of 20 -25 °C.

To the base wine, which is pale yellow in colour, is added table wine, mistella (fresh grape must with mistella (fresh grape must with alcohol) and mosto cotto (cooked must). This complex mixture, together with the final alcohol content and the desired sugar level, gives us the traditional "Marsala" flavour.

VARIETY

Grillo, Catarratto and Inzolia

REGION

Contrada Biesina and Baiata, Western Sicily.

APPEARANCE

Tawny-gold colouring with amber highlights

NOSE

Persistent aroma of dried fruits and sultanas.

PALATE

Silky to the tongue with a definite hints of dried fruit, figs, and almonds .The aftertaste is persistent but not cloying with a delicate finishing touch of honey.

MATURATION & CELLARING

Aged for over 5 years in oak barrels

FOOD PAIRING

Harmonic and well structured wine with a full and pleasantly sweet final finish. Food matching suggestions are hard and spicy cheeses like Parmesan and Pecorino, and also with fruit and dry pastries or just as an after meal sipping wine. Suggested to serve in a medium tulip glass at a slightly cool temperature of 15°C.

CLOSURE

Natural cork

HARVEST DATE

Mid September begin of October

BOTTLING DATE

September 2011

TECHNICAL INFO

Alc: 18% TA: 4.4g/l RS: 110g/l pH: 3.40