



Curatolo Arini

SINCE 1875



Marsala Superiore Riserva Storica 1995

Made of a selected blend of Grillo and Cataratto grapes, it has been a well kept secret for years. Bright amber coloured it has intense and complex aromas of dried apricots, dates and sultanas. Plentiful on the palate with traces of toffee and almonds, it has a long and salty finish. Served slightly cool it will pair perfectly with fresh cheese and anchovies bruschetta or fruit and cream tarts or fine pastries.

VINEYARDS

Vineyards are located in the coastal area of Marsala.

HARVEST 1995

A superb vintage, with exceptional weather conditions especially for Grillo grapes. A mild winter followed by a very hot summer with very dry winds allowed a harmonious phenological development. The few rains of early September allowed a perfect ripening phase and the fruit picked in late September was plenty of sugar and perfumes.

WINE MAKING

Destemming, maceration and fermentation at controlled temperature of 20-25C° in stainless steel vats for approx. 7 days with frequent delestages. When all the sugars are svolti, skin maceration continues for another 7 days for optimal tannin extraction, very important for the ageing process. Fortification is done by adding alcohol up to 18% then follows mistella and cooked must. Ageing in Slavonian casks, French and American barriques and tonneaux.

Varietals: Grillo 70% Catarratto 30%

Region: DOC Marsala

Colour: Shiny with warm amber shades

Nose: Intense nose of orange peel, dried apricots, dates dried figs and spices

Palate: Full and enveloping, with a salty and long finish

Ageing: Aged in French and American barriques and tonneaux

Pairings: Served slightly cool at 10°/14°C°, it is ideal as an aperitif. Pairs well with fresh cheese and anchovies, light cheeses and traditional Sicilian pastries

Closure: Natural cork

Harvest: End of September

Technical Data: Alc:18% AT: 4,5g/l ZR:40g/l pH: 3.4



91 POINTS

4 STARS

91 POINTS