



THE CURATOLO ARINI VARIETAL WINES



GRILLO 2021

Sicilia DOC

Light straw-yellow with greenish highlights, on the nose it has a rich bouquet of tropical fruits with hints of pink grapefruit and Mediterranean herbs. On the palate it has a balanced structure with a pleasant freshness and a long sapid finish.

The vineyard

The vineyards are located in contrada Chirchiaro among the hills of the hinterland of western Sicily at an altitude of 500 m. above sea level on a siliceous and limestone medium textured soil. The vines are planted using a trellis system east-facing and the Guyot pruning system.

Winemaking

Manual harvesting was carried out on August 23rd. Destemming, coldmaceration for a few hours and soft pressing. After the fermentation at 15° C in stainless steel tanks, the wine is aged "sur lies" for 6 months prior to bottling.

2021 Vintage

Despite the very hot year, with peaks of 40 degrees during the month of August, the vegetative cycle of the vineyards was regular thanks to the constant winds from the North and the temperature excursions at night. To help the climatic phenomena in guaranteeing the quality of the grapes, excellent management of the vineyard with very expanded vegetation aimed at protecting the clusters from excessive heat, the altitude and the slope of the vineyards intervened. The balance between the components of the different terroirs, vine, soil and climatic conditions and anthropogenic action, once again ensured a memorable year for our wines. Harvest was anticipated of at least 1 week compared to the previous year.

Grapes

Grillo

Colour

Pale straw-yellow, with greenish highlights

Scent

On the nose it has a rich bouquet of tropical fruits, with hints of papaya and herbs

Taste

On the palate it has a balanced structure with a pleasant freshness and a long sapid finish

Pairings

Perfect with fish dishes, sea food and spicy dishes

Serving Temperature

8°-10° C

Closure

Nomacorc

Technical Data

Alc: 13.00% TA: 6.60g/l RS: 3.87g/l
PH: 3.48