



THE CURATOLO ARINI VARIETAL WINES



NERO D'AVOLA 2020

Sicilia DOC

Intense ruby red, on the nose it has hints of marasca cherry, plum, spices and vanilla. On the palate the soft tannins blend with the fresh and juicy final note.

The vineyard

The vineyards are located in contrada Fulgatore at an altitude of about 200 m. above sea level on a medium textured soil tending to clayey. The vines are planted using a trellis system south-facing and the Guyot pruning system.

Winemaking

Manual harvesting on August 27th. Destemming and alcoholic fermentation on the skin for about 12 days in stainless steel tanks at 24° C. Soft pressing and malolactic fermentation in steel. A part of the wine is aged in oak casks for about 6 months.

2020 Vintage

The Sicilian wind and the right altitude together have assured a perfect ripening of grapes despite the winter drought and the light spring rains. The summer months have been very warm but windy: the west wind during the warmest hours of the day, between 11:00 a.m. and 4:00 p.m., helped to face high temperatures. Temperature changes are considerable, from peaks of 40 degrees during the morning to 25 degrees at night. These particular conditions have helped preserve the quality of the fruit and its varietal features. The harvest started a few weeks earlier compared to the past years.

Grapes

Nero d'Avola

Colour

Intense ruby red

Scent

On the nose it has balsamic, cherry and plum hints

Taste

On the palate it is balanced with an elegant and spicy finish

Pairings

Perfect with pasta alla norma, grilled meats or risotto

Serving Temperature

16°-18° C

Closure

Diam. 5

Technical Data

Alc: 14.00% TA: 5.20g/l RS: 1.88g/l
PH: 3.55