



THE CURATOLO ARINI SELECTION



## GAGLIARDETTA 2021 ZIBIBBO

Sicilia DOC

An elegant and exotic wine of intense yellow colour with notes of candied orange peel, citrus fruit, flower scents and honey, typical of this vine variety.  
Long on the palate with a refined finish.

### The vineyard

The vineyard is located in western Sicily, in Castellamare del Golfo, about 300 m. above sea level. The grapevines are planted on trellis east-facing, on a clay and sandy soil, using the Guyot pruning system.

### Winemaking

Manual harvesting started on August 27<sup>th</sup>. After destemming and cold maceration at 6° and 8° C for 6 hours, the grapes are soft-pressed prior to the fermentation at a controlled temperature (16° C) in stainless steel tanks for 20 days. 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. The harvest was brought forward in the various areas by about a week.

### Grapes

Zibibbo (or Muscat of Alexandria)

### Colour

Intense yellow with golden highlights

### Scent

Elegant scents of a Mediterranean garden, citrus fruits, orange blossom, sage, mint, white rose and acacia

### Taste

Fresh, well-structured, with a final note of bergamot

### Pairings

Perfect with all fish dishes, especially with crudités, sea food or smoked fish

### Serving Temperature

8°-10° C

### Closure

Diam. 10

### Technical Data

Alc: 13.00% TA: 6.35g/l RS: 3.82g/l

PH: 3.20