



MARIA ADELAIDE 2022

Sicilia DOC

A tribute to our family.
Maria Adelaide is the song of a muse,
dedicated to a mother with a generous
and always inviting character.

LA SELEZIONE CURATOLO ARINI



2022 Vintage

It has been a rather warm and dry year: little rain during spring months and a very long summer, with peaks of 38 degrees in the last two weeks of July and the first days of August.

This has inhibited the spread of diseases in the vineyards, allowing the grapes to reach a healthy and balanced ripening at harvest time, which took place a few days earlier than in previous years.

An excellent harvest, from a qualitative point of view, which we expect will produce fresh and balanced whites and well structured and complex reds.

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

After skin maceration for 12 hours, grapes are subject to soft pressing and fermentation. The wine then ages for 3 months in 500-liter tonneaux, then back in stainless steel tanks on fine lees for over 6 months. Once bottled, it has aged for 12 more months.

Grapes

Grillo 75%
Catarratto 25%

Colour

Pale yellow with green reflections

Scent

Noble and complex aromas: yellow flowers, cedar grass, mango, vanilla and sweet almond

Taste

The palate is rich, enveloping, authentic in softness and sincere in freshness. The citrus and savory finish is reminiscent of a woman from Sicily and home

Pairings

Fish and shell fish

Serving Temperature

10-12° C

Closure XXX

Diam. 5

Technical Data

Alc: 12,5 A.T: 6,00 ZR.: 4,17 PH.: 3,30