



THE CURATOLO ARINI VARIETAL WINES



NERO D'AVOLA 2022

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.

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 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 31st. Maceration and primary 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 10 months.

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

On the palate it is full, with soft tannins which blend well with a fresh and juicy finish

Serving Temperature

16°-18° C

Closure

Diam. 5

Technical Data

Alc: 14.00% TA: 5.70g/l RS: 1.81g/l
PH: 3.50