



THE CURATOLO ARINI SELECTION



SCIARRA SOPRANA RISERVA 2021

Sicilia DOC

Intense colour, with hints of blackberries, mulberries, cocoa and balsamic scents.

On the palate it is complex and enveloping with a surprisingly elegant final note.

2021 Vintage

Despite the very hot year, with peaks of 40° 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.

The vineyard

The vineyard is located in the hilly area of Sciarra Soprana in the province of Trapani, at an altitude of about 200 m. above sea level on a limestone soil. The vines are planted using a trellis system south-facing and the Guyot pruning system.

Winemaking

Manual harvesting. Destemming, maceration and fermentation on the skin for about 20 days in stainless steel tanks at 23° C. Soft pressing and malolactic fermentation in steel. The wine is then aged for at least 18 months in 250-litre oak casks, followed by an extra 12 months of ageing in bottle.

Grapes

Nero d'Avola

Colour

Deep ruby red with purplish highlights

Scent

Hints of blackberries, plums, cocoa, vanilla and mocha

Taste

On the palate it is soft and fruity with a complex and persistent finish

Pairings

Perfect with lamb, braised meat, game meat or a selection of cheese

Serving Temperature

16°-18° C

Closure

Diam. 5

Technical Data

Alc: 14.00% TA: 5.85g/l RS: 3.77 g/l
PH: 3.71