THE CURATOLO ARINI VARIETAL WINES

GRILLO 2025

Sicilia DOC

Light straw-yellow with greenish highlights, on the nose it has a rich bouquet of tropical fruits, with hints of pink grapefruit and Mediterranean herbs. On the palate it has a balanced structure with a pleasant freshness and a long sapid finish.

2025 Vintage

The 2025 harvest has been characterized by quite balanced weather conditions, with well-distributed rainfall and steady summer temperatures that promoted a good and even grape ripening.
The implementation of careful and sustainable agronomic management in the vineyards made it possible to fully enhance their potenntial and that of the native grape varieties we represent. Their resilience and ability to adapt to climatic dynamics have resulted in wines of great balance, structure, and a strong territorial identity

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

Manual harvesting was carried out on August 31st. Destemming, maceration for a few hours and soft pressing. After the fermentation at 15° C in stainless steel tanks, the wine is aged "sur lies" for 60 days prior to bottling.

Grapes
Grillo

Colour
Pale straw-yellow, with golden highlights

Scent
On the nose it has a rich bouquet of tropical fruits, with hints of papaya and herbs

Taste
On the palate it has a balanced structure with a pleasant freshness and a long sapid finish

Pairings
Perfect with fish dishes, sea food and spicy dishes

Serving Temperature
8°-10° C

Closure
Diam 5

Technical Data
Alc: 12.50% TA: 6.45g/l RS: 4.11g/l
PH: 3.21