NERO D'AVOLA 2024

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.

THE CURATOLO ARINI VARIETAL WINES

2024 Vintage

Harvest characterized by below average rainfall, resulting in lower yields compared to previous vintages. Despite the difficulties, the implementation of a correct and targeted agronomic management has allowed us to obtain an excellent quality of wines, proving how our project for the enhancement of native vine varieties demonstrates their ability to adapt to the challenges imposed by the climate.

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: 13.65% TA: 5.45g/l RS: 3.47g/l PH: 3.79