



Curatolo Arini

SINCE 1875

Marsala Superiore Secco 5 anni

With balanced notes of roast almonds, dried figs, sultanas, with a touch of vanilla, it is pleasant and moderately dry on the palate. Served cool, it pairs perfectly with medium aged cheese and quince paste, almond biscotti, toasted almonds antipasti based on smoked salmon or almond cakes.

VINEYARDS

The vineyards are in the coastal area of Marsala.

WINE MAKING

Destemming, maceration and fermentation at controlled temperature of 20-25°C in stainless steel vats for approx. 7 days with frequent delestages. When all the sugars are developed, skin maceration continues for another 7 days for optimal tannin extraction, very important for the ageing process. Fortification is done adding alcohol up to 18% followed by mistella and cooked must. Ageing in Slavonian casks, French and American barriques and tonneaux.

Varietals: Grillo 50%, Cataratto 25%, Inzolia 25%

Region: DOC Marsala

Colour: Intense Amber

Nose: Intense notes of toasted almonds, dried figs and sultanas and vanilla

Palate: Supple, moderately dry with a spicy and salty finish

Ageing: Aged in French and American barriques and tonneaux

Food Pairings: Served slightly cool at 10°/14°C°, it is ideal as an aperitif. Pairs well with strong cheeses, smoked fish and almond based cakes **Closure:** Natural cork

Harvest: End of September

Analytical Data: Alc:18% AT: 4,5g/l ZR:2,5g/l pH: 3.4

