THE CURATOLO ARINI VARIETAL WINES

INZOLIA 2025

Sicilia DOC

Light yellow with fine green nuances, on the nose it has hints of citrus fruits, tropical fruits, white flowers and almonds. On the palate is has an elegant salty note with a final hint of freshness.

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

Vineyard

The vineyards are located in contrada Dimina, among the hills of the hinterland of western Sicily at an altitude of 300 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 September 7th. 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
Inzolia

Colour
Pale yellow with fine green nuances

Scent
On the nose it has hints of citrus fruits, lemon leaves, white flowers and almonds

Taste
On the palate it has an elegant salty hint with a fresh finish

Pairings
Ideal as an aperitif, with grilled vegetables, fish dishes, sea food or white meat

Serving Temperature
8°-10° C

Closure
Diam 5

Technical Data
Alc: 12.26% TA: 5.80g/l RS: 4.98g/l
PH: 3.29