



THE CURATOLO ARINI VARIETAL WINES



INZOLIA 2022

Terre Siciliane IGT

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

2022 Vintage

It has been a rather warm and dry year: little rain during spring months and a very long summer, with peaks of 38 degrees in the last two weeks of July and the first days of August. This has inhibited the spread of diseases in the vineyards, allowing the grapes to reach a healthy and balanced ripening at harvest time, which took place a few days earlier than in previous years. An excellent harvest, from a qualitative point of view, which we expect will produce fresh and balanced whites and well structured and complex reds.

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 September 17. 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 45 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

Nomacorc

Technical Data

Alc: 13.00% TA: 7.00g/l RS: 3.33g/l
PH: 3.10