



THE CURATOLO ARINI SELECTION



SCIARRA SOPRANA RISERVA 2018

Sicilia DOC

Intense colour, with hints of blackberries, mulberries, cocoa and balsamic scents.

On the palate it is complex and enveloping with a surprisingly elegant final note.

2018 Vintage

Mild temperatures together with late summer rain, guaranteed enough humidity to the soil and a late but good development of all the phenological phases and this brought to a strong development of primary aromas.

The vineyard

The vineyard is located in the hilly area of Sciarrà Soprana in the province of Trapani, at an altitude of about 200 m. above sea level on a limestone soil. The vines are planted using a trellis system south-facing and the Guyot pruning system.

Winemaking

Manual harvesting. Destemming, maceration and fermentation on the skin for about 20 days in stainless steel tanks at 23° C. Soft pressing and malolactic fermentation in steel. The wine is then aged for at least 12 months in 250-litre oak casks, followed by an extra 12 months of ageing in bottle.

Grapes

Nero d'Avola

Colour

Deep ruby red with purplish highlights

Scent

Hints of blackberries, plums, cocoa, vanilla and mocha

Taste

On the palate it is soft and fruity with a complex and persistent finish

Pairings

Perfect with lamb, braised meat, game meat or a selection of cheese

Serving Temperature

16°-18° C

Closure

Diam. 10

Technical Data

Alc: 14.00% TA: 5.00g/l RS: 1.43 g/l
PH: 3.65