



CATARRATTO 2023

Sicilia DOC

Bright straw-yellow, on the nose it has a bouquet of white peach, pear and broom. On the palate the hints of herbs perfectly blend with a fragrant and mineral finish.

THE CURATOLO ARINI VARIETAL WINES



2023 Vintage

A harvest that we will not forget, unique and challenging. The weather conditions during the various stages of maturation of the vines, with abnormal rainfall in May and sultry heat in June and July, have put a strain on man's ability to intervene. This has resulted in a decrease in quantity of about 40% compared to previous years, in favor of excellent quality: white wines with an elegant aromatic complexity and red wines with a more marked identity.

The 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 harvest was carried out on September 20th. 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

Catarratto

Colour

Bright straw-yellow

Scent

On the nose it has a bouquet of white peach, pear and broom

Taste

On the palate, herb hints perfectly blend, leaving a fresh and mineral finish

Pairings

Perfect with seafood starters, fish first courses, shellfish or risotto with vegetables

Serving Temperature

8°-10° C

Closure

Diam 5

Technical Data

Alc: 12.00% TA: 6.00g/l RS: 4.00g/l
PH: 3.33