



INZOLIA 2023

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 it has an elegant salty note with a final hint of freshness.

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.

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 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: 12.50% TA: 6.30g/l RS: 4.32g/l
PH: 3.25