



THE CURATOLO ARINI SELECTION



SCIARRA SOPRANA RISERVA 2020

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.

2020 Vintage

The Sicilian wind and the right altitude together have assured a perfect ripening of grapes despite the winter drought and the light spring rains. The summer months have been very warm but windy: the west wind during the warmest hours of the day, between 11:00 a.m. and 4:00 p.m., helped to face high temperatures. Temperature changes are considerable, from peaks of 40 degrees during the morning to 25 degrees at night. These particular conditions have helped preserve the quality of the fruit and its varietal features. The harvest started a few weeks earlier compared to the past years.

The vineyard

The vineyard is located in the hilly area of Sciarra 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 18 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. 5

Technical Data

Alc: 14.00% TA: 5.85g/l RS: 3.77 g/l
PH: 3.71