



LA SELEZIONE CURATOLO ARINI

## BRUT CURATOLO ARINI

Sicilia DOC

Born from the beautiful hills of the Chirchiaro district at 550 meters above sea level, our Brut represents the freshness and energy of a Sicily that you do not expect, a feast of scents and conviviality.

### 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.

### 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 the first week of August, the grapes are softly pressed to be fermented. At the end of fermentation, and after 6 months on its lees with frequent batonnage, the wine is subject to a Charmat method second fermentation for another 6 months before the liquor d'expédition is added and the wine is finally bottled.

### Grapes

Grillo

### Colour

Pale yellow with green reflections

### Scent

White flowers and stone fruit, lemongrass and bread notes

### Taste

On the palate it is seductive, fresh and the rhythm of the pearl is vibrant. The softness marries its savory character and the harmony of its finish invites you to be listened to again

### Pairings

Octopus salad, pasta with sea urchins, fried vegetables

### Serving Temperature

6-8° C

### Closure

Cork

### Technical Data

Alc: 13,00 A.T: 6,00 ZR.: 9,00 PH.: 3,00

