



Curatolo Arini

SINCE 1875



## **CURATOLO ARINI** **NERO D'AVOLA DOC SICILIA**

### **2024 Vintage**

Severe drought and high temperatures dominated the season, with rainfall significantly below average. However, vineyards showed remarkable resistance, and we managed stress through precision irrigation and sustainable techniques.

### **VINEYARD**

The vineyards are located in Contrada Fulgatore, at an altitude of about 200 m. above sea level on a medium textured soil tending to clayey. The vines are planted using a trellis system southfacing and the Guyot pruning system.

### **WINEMAKING**

Manual harvesting on August 31st. Maceration and primary fermentation on the skin for about 12 days in stainless steel tanks at 24° C. Soft press and malolactic fermentation in steel. A part of the wine is aged in oak casks for about 10 months

**VARIETY :** Nero d'Avola 100%

**TASTING NOTES:** Intense ruby red, with notes of violet and cherry, plums and a tinge of white pepper. On the palate it is full, with soft tannins which blend well with a fresh and juicy finish

**FOOD PAIRING:** Perfect for a barbecue, grilled steak, vegetables or a great Italian pasta dish

**TECHNICAL DATA:** 13,5.00% TA: 5.85g/l RS: 3.77g/l PH: 3.71