



Curatolo Arini

SINCE 1875



Nero d'Avola IGT Terre Siciliane 2018

Intense ruby coloured wine with notes of cherries, plums spices and vanilla. Smooth and round on the palate it has a nice juicy finish.

VINEYARDS

Nero d'Avola grapes grow in Central Sicily in the Caltanissetta district at approx 500m a.s.l.. Medium texture limestone and clay soil and a perfect temperature range, ensure great conditions during all the ripening phases. Vines are planted facing South using the trellis system, guyot pruning.

HARVEST 2017

An average year with not too much rain in winter, a cool spring and a relatively mild summer ensured a good development of the different phenological phases.

WINE MAKING

Hand-picked on September 15th, de-stemming and skin maceration for 12 days, before fermentation takes place at 24°C in stainless-steel tanks during 15 days. Part of the wine is aged for at least 6 months in used Oak barrels of 250 liters.

Varietal: Nero D'Avola

Vineyards: Caltanissetta district, Central Sicily

Colour: Ruby coloured with shades of purple

Nose: Notes of violets, cherries, plums and a hint of white pepper

Palate: Medium bodied wines with smooth tannins, and a juicy finish

Ageing: 70% in stainless steel, 30% in 250 liters oak casks for 10 months

Pairing: perfect with classic pasta alla norma, grilled meats or meat risottos

Closure: Diam 5

Harvest: September 15th

Technical Data: Alc:13,5% AT: 6.00g/l ZR: 3,5 g/l pH: 3.35



90 POINTS

4 STARS

93 POINTS