



Curatolo Arini, Marsala (Sicily)

Grillo DOC

Vintage	2024
Winemaker	Curatolo Arini
Region	Sicily
Alcohol	13% vol.
Grapes	100% Grillo

Winemaking

Pressed with great sensitivity and accuracy from native Sicilian Grillo grapes. After being picked by hand, the grapes are gently pressed, and the wine is then aged at 15° C in a stainless steel tank. Before being decanted into bottles, the wine remains on the fine lees for six months.

Our tasting note

Known as the predominant grape variety in the production of Marsala wine, Grillo produces wines with great character. Pale straw yellow colour with golden reflections. Aromas of white peach, pear and grapefruit on the nose. The palate is medium-bodied with mineral notes and a pleasant, fruity freshness. Vibrant, fruity finish.

Curatolo Arini

The Curatolo Arini family has been producing excellent wines in Marsala, Sicily, since 1875. White wines are cultivated on the westerly rolling hills, while the red wines are produced in the centre, near Caltanissetta. Thanks to its meticulous work in the vineyard and great care in the wine cellar, the Curatolo family produces clean and tangy wines from the local grape varieties Nero d'Avola and Zibibbo.



Suitable with

