



Curatolo Arini, Marsala (Sicily)

Marsala Sup. Riserva 20 anni VCA

Winemaker	Curatolo Arini
Region	Sicily
Alcohol	18% vol.
Grapes	70% Grillo, 30% Cataratto

Winemaking

Soft pressing of the grapes and slow fermentation at a controlled temperature of 20 to 25 °C. Followed by maturing for at least 22 years in small Slavonian oak barrels.

Our tasting note

An intensive golden yellow colour. A bouquet with hints of roasted almonds, cloves and cinnamon. A full rich body with aromas of dried fruits on the palate and a long-lasting, elegant spicy 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

