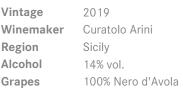
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Curatolo Arini

Curatolo Arini, Marsala (Sicily) Nero d'Avola Riserva DOC



Winemaking

Fermentation is carried out over 8 days at a temperature between 24 and 26 °C in temperature-controlled stainless steel tanks. The subsequent maturing takes place during 6 months in used barriques made from French and American oak.

Our tasting note

Intense, ruby-red with violet reflections. A delicate blackberry and plum nose as well as a hint of white pepper. Wonderfully fresh and full-bodied on the pallet with notes of sour cherry and cacao. Soft tannins with elegant finish.

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



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