



Curatolo Arini, Marsala (Sicily)

## Etna Rosso DOC

|                  |                        |
|------------------|------------------------|
| <b>Vintage</b>   | 2018                   |
| <b>Winemaker</b> | Curatolo Arini         |
| <b>Region</b>    | Sicily                 |
| <b>Alcohol</b>   | 14.5% vol.             |
| <b>Grapes</b>    | 100% Nerello Mascalese |

### Winemaking

The vines grow on mineral volcanic rock at a height of 750 m above sea level on the north side of Mount Etna. After the grapes have been selected by hand, alcoholic fermentation is performed at 25 °C for 15 days in the steel tank. Subsequent ageing is performed in large French wooden barrels for 2 years.

### Our tasting note

Bright and ruby red in the glass. Fresh fruity aromas of berries, black cherries and a delicate hint of spice in the nose. Fresh and lively on the pallet with silky tannin. The perfect mix of strength and elegance. Full-bodied, harmonious finale.

### 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

