



Curatolo Arini

SINCE 1875

IN THE LAND OF SUN AND WIND
WE CARRY ON A FAMILY TRADITION.
SINCE 1875 OUR WINES TELL ABOUT
A SICILY OF LIGHT, PRECIOUS GRAPE
VARIETIES, DAILY COMMITMENT,
PATIENCE AND DEDICATION.
FROM GENERATION TO GENERATION
WE HAND DOWN THE SECRET RECIPE OF
MARSALA, RESPECT FOR NATURE,
THE PRIDE OF OUR TERRITORY.

THE CURATOLO ARINI
'BAGLIO'



HISTORY AND VALUES



THE TERRITORIES



CURATOLO ARINI
WINES

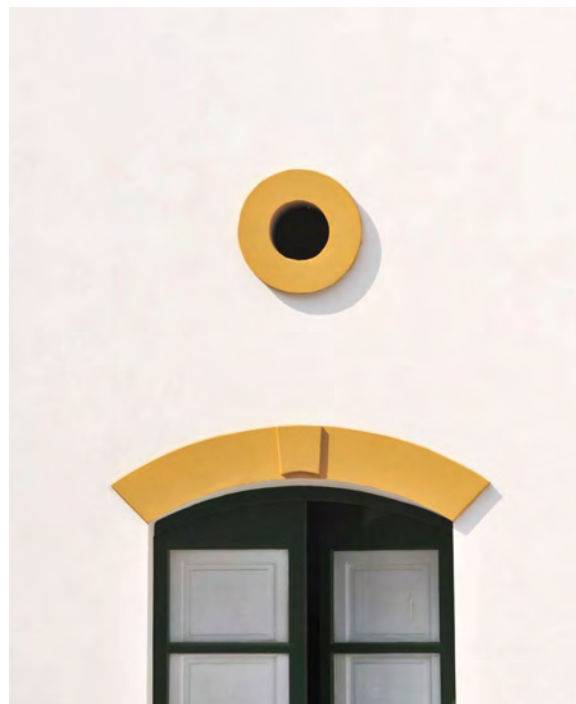


**WELCOME TO
CURATOLO ARINI**



THE 'BAGLIO' HAS ALWAYS BEEN THE BEATING HEART OF OUR COMPANY AND THIS IS WHERE EVERYTHING BEGINS.

Surrounded by salt and light, history and tuff stone shining in the sun. The great green front door opens up a world that we have built over 150 years of history. A world made of passion and entrepreneurial vision, deep knowledge of the territory and traditions passed down through generations.



This is where the Curatolo Arini wines are born. We hand-pick the best Sicilian grapes and we produce wine with cutting-edge machines exploiting environmentally friendly practices.

The impact of the production process is minimal and it aims to protect the whole heritage that the plant gives us. Thus our wines are the genuine expression of the territory in a specific vintage.



THE VALUES OF FAMILY TRADITIONS AND A LOOK TO THE FUTURE.

RICCARDO AND ALEXANDRA
GREAT-GRANDCHILDREN OF THE
FOUNDER VITO CURATOLO

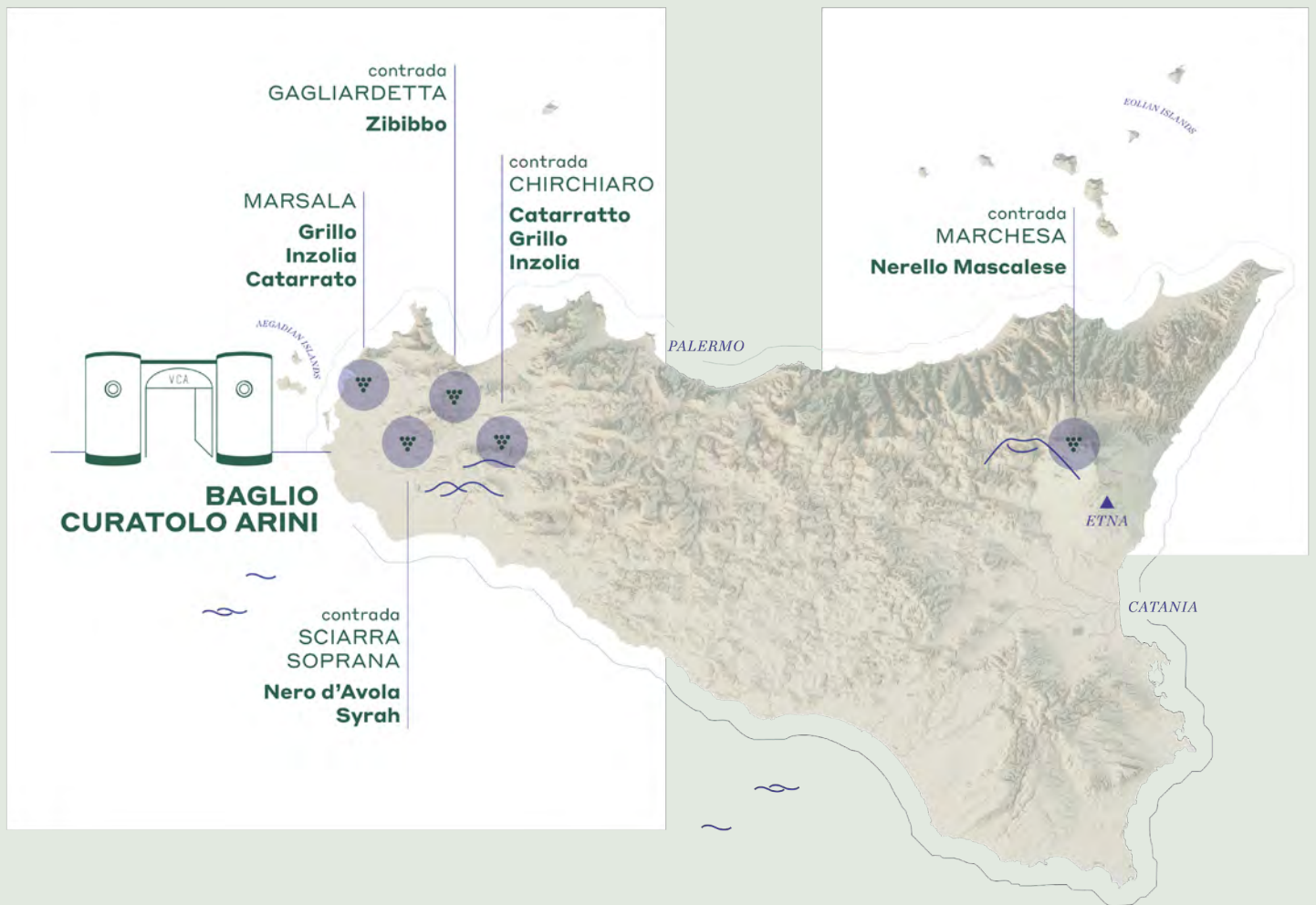


FOR OVER A CENTURY,
WE HAVE BEEN PROMOTING
SICILY AROUND THE WORLD
THROUGH OUR WINES.

In 1875, Vito Curatolo decided to create a wine company in the middle of his vineyards. He turned the 'Baglio', a gathering place for the family, into his own winery, and he started to produce his beloved Marsala. Vito was an innovator and he had a clear idea: extreme care of the quality of his product, development of foreign markets and utmost attention to the packaging. In the 1970s, supported by wine experts from California, we started to produce table wines. In the 1990s, with the help of Alberto Antonini, we launched our selection of varietal wines, with the aim to express in a modern way all the features that make our territory unique. Today, after nearly 150 years, we carry on Vito's dream with courage and pride.



THE CURATOLO ARINI TERRITORIES



Our grapes are grown in Sicily and we rely on those terroirs which express the best of each specific variety.

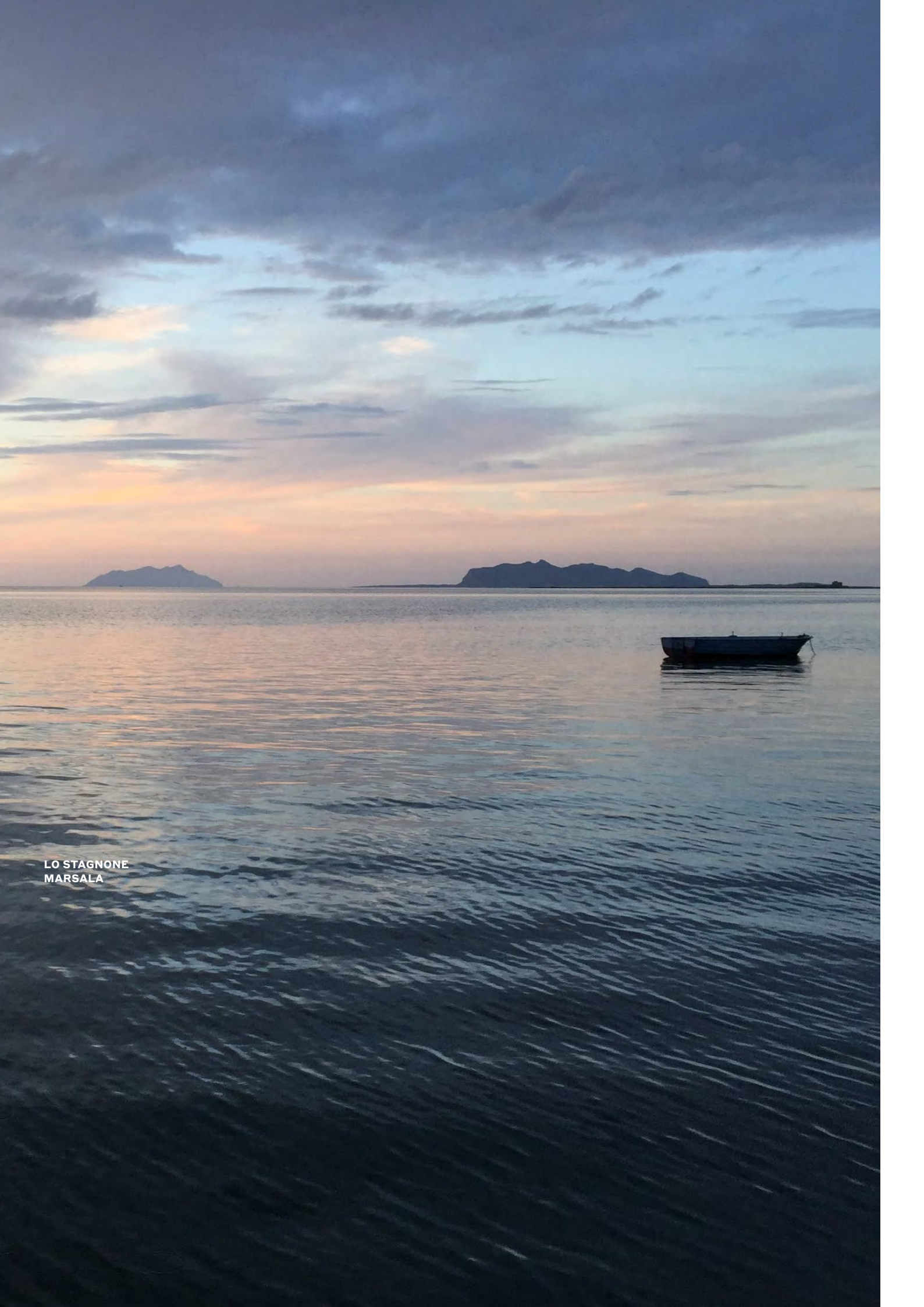
The **Grillo**, **Inzolia** and **Catarratto** varietal wines of the Curatolo Arini selection are born to the west, in **contrada Chirchiaro**, near Vita, 40 km from Marsala and 500 m. above sea level. The vines are planted using a trellis system east-facing, on a medium textured soil, and the Guyot pruning system.

Contrada **Gagliardetta**, Castellammare del Golfo, about 300 m. above sea level, is where our selection of **Zibibbo**, Gagliardetta was born. Medium textured soil tending to limestone, the sun and the wind make it the perfect place for the main aromatic wine variety of Sicily.

In **Fulgatore**, in the hilly area of **Sciarra Soprana**, few kilometres from Trapani, on a limestone soil, 200 m. above sea level, our varietal **Nero d'Avola**, **Syrah** and our selection of **Sciarra Soprana** come to life. The microclimate of the area provides the perfect conditions for the ripening of the grapes. The grapevines are planted south-facing using a trellis system, and the Guyot pruning system.

To the east of the island, in **Castiglione di Sicilia**, on the northern side of Mount Etna, 750 m. above sea level, our **Etna Rosso** selection comes to life. Volcanic soil, mainly barren, east/west-facing and a trellis system for a 100% **Nerello Mascalese** with a great energy and minerality.

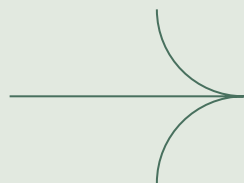




LO STAGNONE
MARSALA

THE CURATOLO ARINI VARIETAL WINES WHITES

Made exclusively from varietal grapes, the Curatolo Arini line is a selection of modern wines with a full-bodied fruit expressing all the features of the terroirs of origin.



CATARRATTO

GRILLO

INZOLIA



THE CURATOLO ARINI VARIETAL WINES

CATARRATTO 2021

Terre Siciliane IGT

Bright straw-yellow, on the nose it has a bouquet of white peach, pear and broom. On the palate the hints of herbs perfectly blend with a fragrant and mineral finish.



The vineyard

The vineyards are located in contrada Chirchiaro among the hills of the hinterland of western Sicily at an altitude of 500 m. above sea level, on a siliceous and limestone medium textured soil. The vines are planted using a trellis system east-facing and the Guyot pruning system.

Winemaking

Manual harvest was carried out on September 22nd. Destemming, cold maceration for a few hours and soft pressing.

After the fermentation at 15° C in stainless steel tanks, the wine is aged "sur lies" for 6 months prior to bottling.

2021 Vintage

Despite the very hot year, with peaks of 40 degrees during the month of August, the vegetative cycle of the vineyards was regular thanks to the constant winds from the North and the temperature excursions at night. To help the climatic phenomena in guaranteeing the quality of the grapes, excellent management of the vineyard with very expanded vegetation aimed at protecting the clusters from excessive heat, the altitude and the slope of the vineyards intervened. The balance between the components of the different terroirs, vine, soil and climatic conditions and anthropogenic action, once again ensured a memorable year for our wines. Harvest was anticipated of at least 1 week compared to the previous year.

Grapes

Catarratto

Colour

Bright straw-yellow

Scent

On the nose it has a bouquet of white peach, pear and broom

Taste

On the palate, herb hints perfectly blend, leaving a fresh and mineral finish

Pairings

Perfect with seafood starters, fish first courses, shellfish or risotto with vegetables

Serving Temperature

8°-10° C

Closure

Nomacorc

Technical Data

Alc: 13.00% TA: 6.10g/l RS: 2.74g/l

PH: 3,28



THE CURATOLO ARINI VARIETAL WINES



GRILLO 2021

Sicilia DOC

Light straw-yellow with greenish highlights, on the nose it has a rich bouquet of tropical fruits with hints of pink grapefruit and Mediterranean herbs. On the palate it has a balanced structure with a pleasant freshness and a long sapid finish.

The vineyard

The vineyards are located in contrada Chirchiaro among the hills of the hinterland of western Sicily at an altitude of 500 m. above sea level on a siliceous and limestone medium textured soil. The vines are planted using a trellis system east-facing and the Guyot pruning system.

Winemaking

Manual harvesting was carried out on August 23rd. Destemming, coldmaceration for a few hours and soft pressing. After the fermentation at 15° C in stainless steel tanks, the wine is aged "sur lies" for 6 months prior to bottling.

2021 Vintage

Despite the very hot year, with peaks of 40 degrees during the month of August, the vegetative cycle of the vineyards was regular thanks to the constant winds from the North and the temperature excursions at night. To help the climatic phenomena in guaranteeing the quality of the grapes, excellent management of the vineyard with very expanded vegetation aimed at protecting the clusters from excessive heat, the altitude and the slope of the vineyards intervened. The balance between the components of the different terroirs, vine, soil and climatic conditions and anthropogenic action, once again ensured a memorable year for our wines. Harvest was anticipated of at least 1 week compared to the previous year.

Grapes

Grillo

Colour

Pale straw-yellow, with greenish highlights

Scent

On the nose it has a rich bouquet of tropical fruits, with hints of papaya and herbs

Taste

On the palate it has a balanced structure with a pleasant freshness and a long sapid finish

Pairings

Perfect with fish dishes, sea food and spicy dishes

Serving Temperature

8°-10° C

Closure

Nomacorc

Technical Data

Alc: 13.00% TA: 6.60g/l RS: 3.87g/l
PH: 3.48



THE CURATOLO ARINI VARIETAL WINES

INZOLIA 2021

Terre Siciliane IGT

Deep yellow with fine golden nuances, on the nose it has hints of citrus fruits, tropical fruits, white flowers and almonds. On the palate it has an elegant salty note with a final hint of freshness.

Vineyard

The vineyards are located in contrada Chirchiaro among the hills of the hinterland of western Sicily at an altitude of 500 m. above sea level on a siliceous and limestone medium textured soil. The vines are planted using a trellis system east-facing and the Guyot pruning system.

Winemaking

Manual harvesting was carried out on September 20th. Destemming, cold maceration for a few hours and soft pressing. After the fermentation at 15° C in stainless steel tanks, the wine is aged "sur lies" for 6 months prior to bottling.

2021 Vintage

Despite the very hot year, with peaks of 40 degrees during the month of August, the vegetative cycle of the vineyards was regular thanks to the constant winds from the North and the temperature excursions at night. To help the climatic phenomena in guaranteeing the quality of the grapes, excellent management of the vineyard with very expanded vegetation aimed at protecting the clusters from excessive heat, the altitude and the slope of the vineyards intervened. The balance between the components of the different terroirs, vine, soil and climatic conditions and anthropogenic action, once again ensured a memorable year for our wines. The harvest was brought forward in the various areas by about a week.

Grapes

Inzolia

Colour

Deep yellow with fine golden nuances

Scent

On the nose it has hints of citrus fruits, lemon leaves, white flowers and almonds

Taste

On the palate it has an elegant salty hint with a fresh finish

Pairings

Ideal as an aperitif, with grilled vegetables, fish dishes, sea food or white meat

Serving Temperature

8°-10° C

Closure

Nomacorc

Technical Data

Alc: 13.00% TA: 6.30g/l RS: 2.35g/l
PH: 3.20



THE CURATOLO ARINI VARIETAL WINES REDS



NERO D'AVOLA

SYRAH



THE CURATOLO ARINI VARIETAL WINES



NERO D'AVOLA 2020

Sicilia DOC

Intense ruby red, on the nose it has hints of marasca cherry, plum, spices and vanilla. On the palate the soft tannins blend with the fresh and juicy final note.

The vineyard

The vineyards are located in contrada Fulgatore at an altitude of about 200 m. above sea level on a medium textured soil tending to clayey. The vines are planted using a trellis system south-facing and the Guyot pruning system.

Winemaking

Manual harvesting on August 27th. Destemming and alcoholic fermentation on the skin for about 12 days in stainless steel tanks at 24° C. Soft pressing and malolactic fermentation in steel. A part of the wine is aged in oak casks for about 6 months.

2020 Vintage

The Sicilian wind and the right altitude together have assured a perfect ripening of grapes despite the winter drought and the light spring rains. The summer months have been very warm but windy: the west wind during the warmest hours of the day, between 11:00 a.m. and 4:00 p.m., helped to face high temperatures. Temperature changes are considerable, from peaks of 40 degrees during the morning to 25 degrees at night. These particular conditions have helped preserve the quality of the fruit and its varietal features. The harvest started a few weeks earlier compared to the past years.

Grapes

Nero d'Avola

Colour

Intense ruby red

Scent

On the nose it has balsamic, cherry and plum hints

Taste

On the palate it is balanced with an elegant and spicy finish

Pairings

Perfect with pasta alla norma, grilled meats or risotto

Serving Temperature

16°-18° C

Closure

Diam. 5

Technical Data

Alc: 14.00% TA: 5.20g/l RS: 1.88g/l
PH: 3.55



THE CURATOLO ARINI VARIETAL WINES



SYRAH 2020

Terre Siciliane IGT

Intense red with purplish highlights, on the nose it has hints of red berry fruits, blueberries and pepper. On the palate it is full with an elegant and spicy finish.

The vineyard

The vineyards are located in contrada Fulgatore at an altitude of about 200 m. above sea level on a medium textured soil tending to clayey. The vines are planted using a trellis system south-facing and the Guyot pruning system.

Winemaking

Manual harvesting started on August 25th. Destemming and alcoholic fermentation on the skin for about 12 days in stainless steel tanks at 24° C. Soft pressing and malolactic fermentation in steel. A part of the wine is aged in oak casks for about 6 months.

2020 Vintage

The Sicilian wind and the right altitude together have assured a perfect ripening of grapes despite the winter drought and the light spring rains. The summer months have been very warm but windy: the west wind during the warmest hours of the day, between 11:00 a.m. and 4:00 p.m., helped to face high temperatures. Temperature changes are considerable, from peaks of 40 degrees during the morning to 25 degrees at night. These particular conditions have helped preserve the quality of the fruit and its varietal features. The harvest started a few weeks earlier compared to the past years.

Grapes

Syrah

Colour

Intense red with purplish highlights

Scent

Hints of red berry fruits, blueberries and white pepper

Taste

On the palate it is balanced, with an elegant and spicy finish

Pairings

Meat first courses, braised meat, or a selection of cheese

Serving Temperature

16°-18° C

Closure

Diam. 5

Technical Data

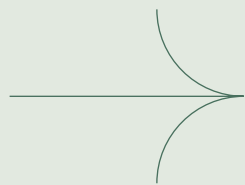
Alc: 14.00% TA: 5.35g/l RS: 3.20g/l
PH: 3.81

CONTRADA
CHIRCHIARO



THE CURATOLO ARINI SELECTION

Traditional and contemporary, simple and refined, the Curatolo Arini selection of wines is the result of a deep and careful research of the soils which are most suitable to highlight our philosophy and to better express the potential of the local varieties.



GAGLIARDETTA
SCIARRA SOPRANA
ETNA ROSSO





THE CURATOLO ARINI SELECTION



GAGLIARDETTA 2021 ZIBIBBO

Sicilia DOC

An elegant and exotic wine of intense yellow colour with notes of candied orange peel, citrus fruit, flower scents and honey, typical of this vine variety.
Long on the palate with a refined finish.

The vineyard

The vineyard is located in western Sicily, in Castellamare del Golfo, about 300 m. above sea level. The grapevines are planted on trellis east-facing, on a clay and sandy soil, using the Guyot pruning system.

Winemaking

Manual harvesting started on August 27th. After destemming and cold maceration at 6° and 8° C for 6 hours, the grapes are soft-pressed prior to the fermentation at a controlled temperature (16° C) in stainless steel tanks for 20 days. The wine is aged "sur lies" for 6 months prior to bottling.

2021 Vintage

Despite the very hot year, with peaks of 40 degrees during the month of August, the vegetative cycle of the vineyards was regular thanks to the constant winds from the North and the temperature excursions at night. To help the climatic phenomena in guaranteeing the quality of the grapes, excellent management of the vineyard with very expanded vegetation aimed at protecting the clusters from excessive heat, the altitude and the slope of the vineyards intervened. The balance between the components of the different terroirs, vine, soil and climatic conditions and anthropogenic action, once again ensured a memorable year for our wines. The harvest was brought forward in the various areas by about a week.

Grapes

Zibibbo (or Muscat of Alexandria)

Colour

Intense yellow with golden highlights

Scent

Elegant scents of a Mediterranean garden, citrus fruits, orange blossom, sage, mint, white rose and acacia

Taste

Fresh, well-structured, with a final note of bergamot

Pairings

Perfect with all fish dishes, especially with crudités, sea food or smoked fish

Serving Temperature

8°-10° C

Closure

Diam. 10

Technical Data

Alc: 13.00% TA: 6.35g/l RS: 3.82g/l

PH: 3.20



THE CURATOLO ARINI SELECTION



SCIARRA SOPRANA RISERVA 2017

Sicilia DOC

Intense red colour with hints of blackberries, mulberries, cocoa and balsamic scents. On the palate it is complex and enveloping with a surprisingly elegant final note.

The vineyard

The vineyard is located in the hilly area of Sciarra Soprana in the province of Trapani, at an altitude of about 200 m. above sea level on a limestone soil. The vines are planted using a trellis system south-facing and the Guyot pruning system.

Winemaking

Manual harvesting. Destemming and alcoholic fermentation on the skin for about 20 days in stainless steel tanks at 23° C. Soft pressing and malolactic fermentation in steel. The wine is then aged for at least 12 months in 2.500 litre oak casks, followed by an extra 12 months of ageing in bottle.

2017 Vintage

An unusual vintage. It started with the proper water supply during the crucial spring months and a perfect insolation until the last week of July. Then, an extremely hot August influenced in a decisive way the phenological phases anticipating the harvest and leading to the production of wines with elegant aromas and a particular refreshing palate.

Grapes

Nero d'Avola

Colour

Deep ruby red with purplish highlights

Scent

Hints of blackberries, plums, cocoa, vanilla and mocha

Taste

On the palate it is soft and fruity with a complex and persistent finish

Pairings

Perfect with lamb, braised meat, game meat or a selection of cheese

Serving Temperature

16°-18° C

Closure

Diam. 10

Technical Data

Alc: 14.00% TA: 5.40g/l RS: 1.43 g/l
PH: 3.65



THE CURATOLO ARINI SELECTION



ETNA ROSSO

2018

Etna DOC

Ruby red with elegant notes of red fruits, vanilla, violet and sandalwood. On the palate it has a long and complex finish of ripe red fruits.

The vineyard

The vineyard is located in Passopisciaro, a hamlet of Castiglione di Sicilia, on the northern slope of Etna, in contrada Marchesa at an altitude of 750 mt. s.l. Vines are planted east, following the vertical trellis system, on volcanic soil rich in stones and rocks. Training with spurred cordon (1 cordon, 5 spurs) on trellis 80 cm tall and a plant density of 6,000 plants per hectare.

Winemaking

Manual harvesting in crates between October 18th and 20th. 15-day alcoholic fermentation at 25° C followed by malolactic fermentation in wood. Ageing in oak casks of 20 hl and French tonneaux of 5hl and it lasts for 2 years.

2018 Vintage

Light rains in mid-summer, followed by a not excessively warm August and regular temperatures, kept the grapes in excellent condition until harvest. This made the wine slightly less alcoholic compared to the previous years, but fresher and more elegant.

Grapes

Nerello Mascalese

Colour

Ruby red with bright highlights

Scent

Elegant red fruits, cherry and currant, floral hints of violet and a spicy finish of vanilla and sandal wood

Taste

Structured, with evident tannins but not invasive and with a mineral hint: a long and complex finish of ripe red fruits

Pairings

Grilled meat, game meat or wild mushroom risotto

Serving Temperature

16°-18° C

Closure

Diam. 10

Technical Data

Alc: 13.78 TA: 5.70 RS: 0.27
PH: 3.76