



Curatolo Arini

SINCE 1875



Sciarra Soprana DOC Riserva 2015

Intense dark red colour with notes of blackberries, mulberries, cocoa and balsamic. Round and complex on the palate it has a surprising elegant finish.

VINEYARDS

The Nero d'Avola grapes for our Riserva, grow in a single vineyard in Western Sicily, in the Trapani district, at approx. 250 m a.s.l., on the slopes of a hilly area facing Rubino lake. A medium texture clay and stoney soil give away wines that can age perfectly. Vines are facing south using the trellis system, guyot pruning.

HARVEST 2015

After a mild spring with unusual frequent showers, summer was warm with an average temperature of 30°C. Winds coming from North West have helped to preserve the quality of the grapes and the typical aromas of this variety. Harvest mid August 2015.

WINE MAKING

Hand picked harvest. De-stemming, skin maceration for 20 days, first fermentation in stainless steel at 23°C for 15 days. Soft press and stainless steel malolactic. The wine ages for at least 12 months in 250 litres oak barrels followed by 12 months in bottle.

Varietal: Nero D'Avola

Vineyards: Sciarra Soprana, Western Sicily

Colour: Intense ruby red

Nose: Mulberries, blackberries, cocoa and white pepper

Palate: Smooth and complex, with a spicy elegant finish

Ageing: 12 months in 250 l oak casks, 12 months in bottle

Pairing: Perfect with lamb, braised meats, game or a nice cheese platter

Closure: Diam 10

Harvest: September 20th

Technical Data: Alc: 14% AT: 6g/l ZR: 3,5 g/l pH: 3.35



91 POINTS