



primavera

– S E L E C T I O N S –



CURATOLO ARINI

Now this is a Sicilian, family-run winery, and while we might make wry obs when we put the word 'Sicilian' together with the word 'family', and given that not too far inland is the town of Corleone... the real family story here is the remarkable and durable legacy of the founder, Vittorio Curatolo Arini. In 1875 'Vito' decided to add Arini to his name in order to stand out, as he was about to embark on quite the gamble for a young man. Vito, a generational grape grower, founded his Marsala business by persuading the bank to support his proposal to build a full-on winery amidst the family vineyards on the outskirts of Marsala. Right from the start, Vito did things with care and style, including simpatico building design (rather than merely functional), signalling his serious intentions, and laying the foundations for today's business. Not surprisingly, he and his Marsala wines did quite well!

LOCALITY: Marsala,
Trapani

WINEMAKER: Antonino
Reina

vinifay.it



The winery at night

In 1970, the Curatolo Arini family made yet another sensible, unified decision to enlarge the production to include table wines. This decision was at odds with a trend of moving toward international varieties, such as Cabernet Sauvignon, Merlot and Chardonnay, instead choosing to champion the native Sicilian varieties of Grillo and Inzolia, the mainstays of Marsala, along with spicy, aromatic Zibibbo and the local red, Nero d'Avola which has gone on to prove its vast potential.



You wouldn't say Curatolo Arini chose their vineyards for convenience

Inland vineyards, some at altitudes of 900 metres, were purchased, rented, renovated or replanted, and modern winemaking expertise and equipment was embraced and applied to existing winemaking wisdom. The Coralto Grillo is a typical example of this, with wonderful fruit from 400-plus-metre vineyards, vinified in stainless steel to retain aromatics and life. A further 2 months on lees helps build weight and savoury components, adding to the overall complexity. Travel further inland to the wild hills of central Sicily and you arrive at the clay-rich sandstone vineyards at Caltanissetta and the source of the Coralto Nero d'Avola. Fermentation again is carried out in steel to maintain freshness and vibrancy, whilst extended skin contact time adds structure and grip. The flagship Curatolo Arini Nero d'Avola is sourced from the single vineyard site of Piana del Cusatino. A 'pian' or plain, it has an elevation of 550 metres with limestone and clay soil, providing a continental diurnal temperature range capable of producing high-quality Nero d'Avola of power and elegance. The Curatolo Arini family, echoing founder Vito's original wisdom, remain committed to producing great value wines of authenticity and real quality.



Curatolo Arini Catarratto vineyards, inland Sicily

THE WINES

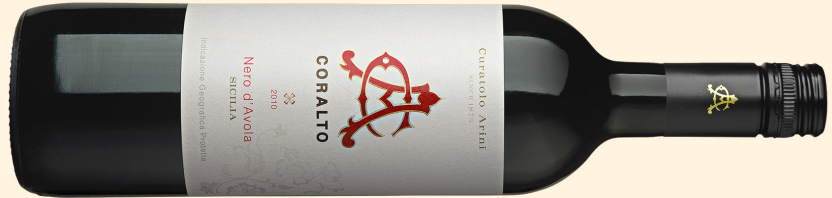


2015 Coralto Grillo

A wonderful vintage has done most of the work here and can be characterised by a wet, mild spring and warm summer. Sourced from vineyards located 40km from the coast, this fresh but expansive white is characterised by a briny, saline note before the recognisable traits of white peach, citrus, apricot and a touch of cinnamon chime in. Whilst it has the capability to age a little, there's really no need, as it's wonderfully ready now. A perfect summer option, matching well with robust oily fish, Asian dishes or just as an aperitif with a bowl of olives.

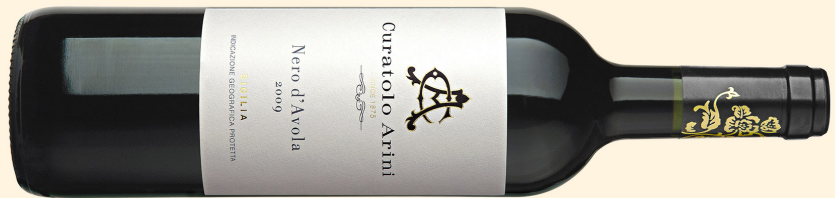
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THE WINES CONTINUED...



2013 Coralto Nero d'Avola

This brilliant vintage has offered Nero d'Avola fruit with tons of weight and personality. The long, cool ripening period ensured perfect phenolic ripeness, which was achieved along with freshness and drive. The nose exhibits lifted aromatics of violets, red cherries and a hint of white pepper. The palate is clean and fruit driven with a core of red-fruited characters nestling into a soft palate with balanced ripe tannins, before finishing with a signature Nero crunch. Food options include grilled lamb, charcuterie and porcini risotto.



2012 Curatolo Arini Nero d'Avola

This is the family's reserve red, sourced from its own vineyard in San Cataldo, in the province of Caltanissetta (Central Sicily). At 500 metres above sea level, the conditions are well suited to produce premium wines, with the large diurnal temperature range ensuring freshness, phenolic ripeness and balance. 2012 was a cool vintage, with low yields providing quality and concentrated fruit, with aromas of blackberry, plums and a signature burst of white pepper. The full-bodied palate offers layers of flavour, including sour cherry, cocoa and spice. The wine is framed by soft, ripe, velvet-like tannins, leading to a fresh and elegant finish. All class here! Enjoy with braised goat, game or a medium-rare black angus.