



Curatolo Arini  
SINCE 1875

## CURATOLO ARINI MARSALA SUPERIORE DOLCE NV

### PRODUCER

Established in 1875 by Vito Curatolo Arini, the winery is now run by the fifth generation of Curatolos, making it the oldest family-owned Marsala producing business. Their stunning label was designed by Ernesto Basile, a famous architect in Palermo in the latter part of the 19th century and is very much in the art deco style. The new range of wines under the Curatolo Arini label showcases a great expression of native Sicilian varieties.

### VINIFICATION

Temperature controlled slow fermentation at 20-25°C. The base wine is 12% in alcohol and has a minimum residual sugar level of 20 grams per litre. Alcohol, mistella (fresh grape must with added alcohol) and mosto cotto (concentrated fresh grape must which is traditionally "cooked" until it reduces to a third of its initial volume) are then added to the base wine, giving it a final alcohol content of 17%, the desired sugar level and the traditional flavour.

The wine is then aged for over five years (minimum two years by law) in 150 hectolitre Slovenian oak casks.

### TASTING NOTES

Dark amber in colour, with aromas of dried figs, sultanas and caramel. This wine is round and soft on the palate with fresh notes of dried fruit, nuts and honeysuckle with a pleasant, sweet and clean finish.



### VINTAGE INFORMATION

Vintage	NV
Grape varieties	Grillo Catarratto Inzolia
Region	Marsala , Italy
Winemaker	Claudio Giacalone
Closure	Natural Cork
Classification	DOC
Alcohol (ABV)	17%
Acidity	4.4g/l
Residual Sugar	110g/l
Wine pH	3.4

LIBERTY WINES