

ARANCINO

An orange with an old and new style at the same time. The "Arancino" by Caruso & Minini, a macerated white, is the result of the harvest conducted by hand during the first days in September.

The peculiarity concerns the winemaking process that is different – in part – the style of the reds, that is, with maceration of the must in contact with the skins; then, a cryomacera temperature-controlled zones, static clarification and aging in steel. A strong and important organic wine which is characterized by an aromatic set of based on candied citrus fruits and herbs typical of the Mediterranean.

On the palate, salinity and tannins harmonize with a beautiful freshness, giving an elegant and persistent finish.

SICILIAN LANDS IGP

SENSORY NOTES

COLOUR: Golden yellow with soft coppery reflections.

BOUQUET: The nose is intense, with hints of candied citrus fruits and herbs typical of the Mediterranean.

TASTE: On the palate, the salinity and tannins harmonize with the extreme freshness, giving an elegant and persistent finish.

ORIGIN OF THE NAME: Arancino, so renamed in collaboration with the Zanzara Laboratory, in the name of social inclusion..

NUMBER OF BOTTLES: 20,000

FORMATS: 75 cl

TYPE OF VITICULTURE: Hilly

GRAPE VARIETIES USED: Catarratto mainly

VINEYARD LOCATION: Marsala area

ALTITUDE: 350 meters above sea level

SOIL TYPE: Calcareous - clayey

VINEYARD EXPOSURE: North/north-west slope

TRAINING SYSTEM: Espalier

VINES/HA: 3,500 p/ha

GRAPE YIELD Q.LI/HA: 80 q/ha

HARVEST PERIOD: First days of September

TYPE OF HARVEST: Manual

ALCOHOL CONTENT: 12.5% Vol.

VINIFICATION: The selected and cut bunches are transported to the cellar where they are destemmed and crushed. Fermentation begins spontaneously by the indigenous yeasts present in the skins. The subsequent maceration lasts for over 20 days at a controlled temperature of 15 degrees. In this phase, the skins slowly give up color, structure and aromas to the wine. **AGING:** 4 months in steel.

