

# ARANCINO

## BIANCO MACERATO

An orange wine created according to an old and new style. Caruso & Minini's Arancino is a pure Catarratto which grapes are hand-harvested throughout the first days of September. The peculiarity concerns the winemaking process which follows on the one hand the style of red wine with maceration of the must in contact with the grape skin, on the other hand, grapes undergo a cryomaceration at controlled temperature, static clarification and maturation in steel, according to white winemaking process. A strong and important organic wine showing an aromatic complement based on candied citrus fruits and typical Mediterranean herbs. On the palate, salinity and tannicity harmonize each other showing freshness and giving an elegant and persistent finish.

### APPELLATION

IGP TERRE SICILIANE

### TASTING NOTES

**COLOR:** Golden yellow color with delicate copper hues  
**AROMA:** Intense bouquet with hints of candied citrus fruits and typical Mediterranean herbs.  
**PALATE:** On the palate, the salinity and tannicity harmonize each other showing freshness and giving an elegant and persistent finish.

### HOW TO TASTE

**FOOD MATCH:** A wine for the whole meal, aperitifs based on shellfish and crustaceans, fish dishes, foie gras, blue cheese and white meats.  
**PROPER GLASS:** Medium sized glass with small opening  
**SERVING TEMPERATURE:** 8-10 °C

### MARKET DATA

**WINE NAME:** the name comes from the collaboration with the Zanzara Lab, according to social inclusion  
**DISTRIBUTION:** Ho.re.ca.  
**BOTTLES:** 20.000  
**FORMATS:** 75 cl  
**PACKAGE:** 6-case, 12-case only for specific markets.

### VITICULTURE

**TERROIR:** Hill  
**VINES:** Mainly Catarratto  
**TOPOGRAPHY:** Marsala area  
**ELEVATION:** 350m a.s.l.  
**SOIL:** Calcareous-clayey  
**EXPOSURE:** North/ North -west  
**TRAINING SYSTEM:** Espalier  
**VINES PER HECTARE (EA):** 3.500 p/ha  
**YIELD (KG. PER HECTARE):** 80 q/ha  
**HARVEST PERIOD:** First part of September  
**HARVESTING METHOD:** Hand harvesting

### WINEMAKING DATA

**ALCOHOL:** 12,5% Vol.  
**WINEMAKING PROCESS:** The selected and cut bunches are transported to the cellar where they are destemmed and pressed. Fermentation begins spontaneously thanks to the native yeasts present in the grape skin. The subsequent maceration lasts for over 20 days at controlled temperature of 15 degrees and over this step the skin slowly releases color, structure and aromas to the wine.  
**MATURATION:** 4 months in steel tanks

