

CURTO

Property Name:	Antica Azienda Agraria Curto	Wine area:	Eloro DOC	Total size:	200 ha. (494 acres)
Established:	Before 1670	Enologist:	Luigi Loguzzo / Vito Giovinco	Tot. Vineyards	24 ha (60 acres)
Region:	Sicily	Agronomist:	Corrado Guerrieri	Years planted:	1955
Province:	Ragusa	Mangr.staff:	Francesca Curto	Re-planting	2000
Township:	Ispica	Cellar	150,000 liters	Soil:	Calcareous
Owners:	Giombattista Curto	Capacity:	(39,624 gal)	Yield x vine:	1.75-5 lbs.
Tot. Production:	60,000 btls.	Wood:	10,800 liters - 2850 gal	Density:	3,333-6,400 vines/ha (1,350-2600 vines/acre)
Territory:	Hilly; gentle slopes	Number of Barriques:	70	Training:	Head trained ("alberello" & at Guyot & spur cordon
Elevation:	100-500 ft. asl	First traded	1998	Harvesting:	By hand

The Eloro region (DOC 1994) is named after an ancient Greek port on the Southeast corner of Sicily. There are still many interesting ruins to be seen, including a theater, a temple to the Goddess Demeter, and a Hellenic necropolis. It is the southernmost part of Sicily, extending even below the northernmost reaches of Africa. The climate is very dry and warm, almost Saharan, and the sea is beautiful. The landscape is dominated by the influence of the Iblei Mountains, a series of plateaus that gently slope toward the sea.

Until recent times, the wines of Eloro were known more for their deep color and high alcohol, and thus were frequently used as a blending wine to boost the thin vintages of the continental wines. As viticulture practices improved through the eighties and nineties, the demand for the wines of Eloro decreased. In order to survive, vintners had little choice but to change the style of wine they made, and they began to focus more on table wines than wines for blending.

Among the vineyards of Curto, there are around 2,000 Moresca and Verdese olive trees that are used to produce an olive oil of .3% total acidity. The olives are crushed within 24 hrs. after harvest in a mill using cold-extraction technique in order to preserve all of the finest characteristics of both the olive variety and the climate and soil of the zone.

The Nero d'Avola wine flavor is reminiscent of carob, the legume that can be a chocolate substitute.

<u>WINES</u>	<u>CLASSIFICATION, FERMENTATION & AGING</u>	<u>GRAPES</u>	<u>Avg. Prod.</u>
CURTO ELORO DOC Min. 13% alc / vol.	ELORO DOC Maceration and fermentation for 12 days, controlled to (26-30° Celsius) 79-86°F. After racking and malolactic fermentation the wine is left to settle in stainless steel tanks. It is then bottled and kept in the cellar for an additional 4 mos. before release.	Nero d'Avola 100% from Eloro DOC zone	30,000 btls.
"FONTANELLE" ELORO DOC Named from the farm on which the vines are located Min. 13,50% alc / vol.	ELORO DOC – Only the oldest vineyards with southern exposure and very low yields are used. Maceration and fermentation in temperature controlled stainless steel for 15 days at (26-30° Celsius) 79-86°F, followed by 8-10 mos. aging in French barriques (Allier 80%, Never 10%, Tronçais 10%).	Nero d'Avola 100% from Eloro DOC zone	12,000 btls.
CURTO IKANO The old Greek name of Ispica Min. 14% alc / vol	I.G.T. - Only the oldest vineyards with southern exposure and very low yields are used. Maceration and fermentation in temperature controlled stainless steel for 12 - 15 days at (26-30° Celsius) 79-86°F, followed by 6 mos. aging in French barriques (Allier 80%, Never 10%, Tronçais 10%).	Nero d'Avola 38% Merlot 31% Syrah 31%	15.000 btls.
CURTO EQS ELORO DOC ROSE' Min. 13% alc / vol	ELORO DOC – Criomaceration for 12 - 15 hours at a temperature of 8-10°C in stainless steel vats. Alcoholic fermentation for 10 days at 18°C. Four months in tanks, then 2 months in bottle before the commercialization	Nero d'Avola 100% from Eloro DOC zone	3.000 btls

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