

TENUTA
REGALEALI

ALMERITA BRUT 2017

In 1987 Count Giuseppe created this brut sparkling wine for his friends, produced according to the classic method and aged on the yeasts for 24 months. Each vintage is unique because of the artisanal production process. It has a fine and continuous perlage, with a delicate creaminess to the palate.

Grapes: Chardonnay

Appellation: Sparkling Wine - Sicilia DOC

Production Area: Regaleali Estate - Palermo - Sicily

Vineyards: Cava Rina (16 ha)

Soil: sandy

Year planted: 1995

Elevation: 500 m a.s.l.

Exposure: south-west

Training system: espalier

Pruning system: spur-pruned cordon

Vines per Ha: 4,200

Yields per Ha: 85ql

Harvest: August 11th

Climate: mild, dry winter, cool, dry spring, hot, dry summer. Slightly earlier ripening with good varietal character and freshness

Method: 2nd fermentation in bottle (classic method)

Second fermentation temperature: 14/16°C

Malolactic Fermentation: full

Ageing: on lees in bottle 24 months

Degorgement: May 2020

Dosage: brut

Alcohol Content: 13% Vol.

