

TENUTA REGALEALI

ALMERITA ROSÉ 2016

A brut version of the Pinot Nero from Regaleali, re-fermented in the bottle on the yeasts for 36 months. It has an antique pink color, a fine and continuous perlage with typical hints of this variety, and elegant red fruit.

Grapes: Pinot Nero

Appellation: Sparkling Wine Rosé – DOC Sicilia

Production area: Regaleali Estate - Palermo - Sicily

Vineyards: Piana Case Vecchie Ha 6

Soil: deep, clayey and fine, lightly calcareous

Anno d’impianto: 2008

Elevation of vineyards: 480 m a.s.l.

Vineyard exposure: South West

Training system: espalier

Pruning system: guyot

Vines per Ha: 4.630

Dry grapes yield per Ha: 76 ql

Harvest: August 16th

Production method: Classic method with refermentation in bottle

Fermentation Temperature: 13/14°C

Malolactic Fermentation: full

On yeast: 36 months

Inizio degorgement: July 2020

Dosage: extra brut

Alcohol Content: 13% Vol.

Wine Analytical Data: pH 3.27 - TA 5.89 g/l - RS 3 g/l - ET 24 g/l

