

TENUTA REGALEALI

VIGNA SAN FRANCESCO | CHARDONNAY

The San Francesco vineyard is the emblem of our work at Regaleali and represents the relentless research and innovation of our team to improve the quality of our wines. Implanted in 1985 by Lucio Tasca, it has been divided into two different sections due to the nature of the soil. The highest part, on the south-east side of the Canalotto valley, at an altitude of between 532 and 585 metres, has been reserved for Cabernet Sauvignon.

The soil is made up of sand and sandstone with variable grains, the texture is partly clayey and calcareous, with a slightly alkaline pH (8.3). The soil is moderately deep and the development of the vine's root system is abundant in the first 60 cm and more moderate down to one metre deep. It contains a normal amount of organic matter and is rich in mineral salts such as magnesium and potassium, while it is poor in phosphorus. The vines were planted with intervals of 2.60 metres between rows and 1.1 metres between the plants (3,490 plants per hectare).

The espalier cultivation system is used, with cordon-trained spur-pruned vines. Cabernet Sauvignon is a late variety, with a very long vegetative arc. The grapes are harvested by hand by expert vintners who are able to select the bunches already in the vineyard, on average between mid-September and the first ten days of October.

HARVEST 2018

A cold and rainy winter, a mild and dry spring, and a cool summer with good rainfall in August that delayed the harvest. Good ripeness of the grapes and level of acidity. Harvested on September 3, 2018. The production of this wine required 1,285 hours of work in the vineyard.



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Grapes: Chardonnay

Appellation: White - Sicilia DOC

Growing area: Regaleali Estate - Palermo - Sicily

Vineyard: San Francesco (4.9 ha)

Year of planting: 1985

Elevation: 530 m a.s.l.

Exposure: south-east

Training system: espalier

Pruning system: double guyot

Vines per ha: 3,200

Yield per ha: 86 ql

Harvest: September 3rd

Fermentation: 350-liter French oak barrels (Allier and Tronçais)

Fermentation temperature: 18°C

Length of fermentation: 15 days

Malolactic fermentation: not carried out

Ageing: 350-liter French oak barrels (Allier and Tronçais) 70% new and 30% second use, for 8 months

Alcohol content: 14% Vol.

Wine analytical data: pH 3.40 - TA 7.1 g/l - RS 0.7 g/l - TE 25.6 g/l

