

TENUTA
REGALEALI

ALMERITA BRUT 2020

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: 59 ql
Harvest: August 13th, 2020
Method: 2nd fermentation in bottle (classic method)
Second fermentation temperature: 14/16°C
Malolactic Fermentation: full
Ageing: on lees in bottle 24 months
Degorgement: August 2023
Dosage: brut
Alcohol Content: 12.5% Vol.
Wine analytical data: pH 3.36 - TA 5.14 g/l - RS 3.2 g/l - TE 23.2 g/l

