

TENUTA
REGALEALI

ALMERITA CONTESSA FRANCA 2015

Almerita embodies an ever-evolving production philosophy that emphasizes the characteristics of the grapes and the terroir from which it comes. Since 1987, this wine has been represented by the image of an Art Nouveau stained glass window made in the early 1900s by Bevilacqua for the family villa in Mondello. Experimentation of the wine continues in an artisanal, unhurried manner, always in search of complexity, finesse, and longevity. (A slow) 60 months stay on the lees while trying not to lose the typical scents of the Tenuta Regaleali's Chardonnay. Contessa Franca is dedicated to a wife, mother, and grandmother who played a fundamental role in the history of Tenuta Regaleali.

Grapes: Chardonnay

Appellation: Sparkling Wine - Sicilia DOC

Production Area: Regaleali Estate - Palermo - Sicily

Vineyards: Cava Rina (11 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: 59ql

Harvest: August 21th

Climate: Temperature in line with the estate averages. Good rainfall in both spring and summer. Ideal ripeness and quality of grapes.

Method: 2nd fermentation in bottle (classic method)

Second fermentation temperature: 16/18°C

Malolactic Fermentation: full

Ageing: on lees in bottle 60 months

Degorgement: September 2021

Dosage: Extra Brut

Alcohol Content: 12,5% Vol.

Wine analytical data: pH 3.63 - TA 6.36 g/l - RS 4.0 g/l - TE 25.8 g/l

