

TENUTA
REGALEALI

REGALEALI LE ROSE 2023

From Nerello Mascalese grapes, cultivated since the 70s, this wine combines the savoriness of the whites with the elegant fruitiness of the reds, allowing for diverse pairings. Fresh and balanced with sharp aromas and a lightness on the palate. The name recalls the floral scents of the variety and tells the story of the rose varieties that have always been grown on Tenuta Regaleali.

Grapes: Nerello Mascalese

Appellation: Rosé - Terre Siciliane IGT

Yields per ha: 87 q/l

Fermentation: in stainless steel tanks

Fermentation temperature: 14°C

Duration of fermentation: 15 days on average

Malolactic fermentation: partially carried out

Ageing: 3 months in stainless steel tanks

Alcohol content: 13% Vol.

Wine analytical data: pH 3.39 - TA 6.7 g/l - RS 0.5 g/l - TE 21.7 g/l

