

TENUTA REGALEALI

REGALEALI BIANCO 2025

For the past 66 harvests, this wine has truly embodied the estate from which it takes its name. It expresses the full aromatic potential of the territory. A great classic wine, with its unmistakable Rhenish style bottle. This wine is a blend of three local vineyards, cultivated on the high hills: Inzolia, Grecanico and Catarratto, with a small addition of Chardonnay.

Grapes: Catarratto (34%), Inzolia (31%), Grecanico (29%), Chardonnay (6%)

Appellation: Sicilia DOC

Yields per ha: 85 q/l

Fermentation: in stainless steel tanks

Fermentation temperature: 14/16°C

Duration of fermentation: 15 days on average

Malolactic fermentation: not carried out

Ageing: 3 months in stainless steel tanks

Alcohol content: 12% Vol.

Wine analytical data: pH 3.20 - TA 5.06 g/l - RS 1.3 g/l - TE 21.6 g/l

