

TENUTA  
**REGALEALI**

## **RISERVA DEL CONTE 2016**

In the early 1950s, the passion for music, travel and good food led Giuseppe Tasca d'Almerita to learn about some of the best wines worldwide. Descendant of a family that already in the nineteenth century had been mentioned in agriculture manuals for its innovative methods in the name of a sustainability ahead of its time, Count Giuseppe was convinced, though it might have seemed a crazy idea, that even in the rural Sicily countryside it was possible to make a wine that could compete with the great French reds. When in 1959, on the San Lucio hill, Giuseppe Tasca d'Almerita planted the Perricone and Nero d'Avola varieties, he was investing in a future that few Sicilians could ever imagine, creating the basis for the first single vineyard wine in Sicily. Thus "Riserva del Conte", was born in 1970.

San Lucio it is the first large vineyard identified in the Regaleali Estate. Grown using the bush training system, looks like a work of art, an avant-garde installation. Walking through the San Lucio vineyard is essential to understand its value; every log tells you the history, as only the old wise men can do. The oldest Regaleali large vineyard has an incredible qualitative consistency: it has a production of a few grams per plant, but it is capable of withstanding the influence of extreme climates. It is as if the plants had an organoleptic memory and were able to give life to always interesting fruits.

In 2010, after an absence of forty years, Riserva del Conte came back into production from the same vineyard.

The 2016 edition is the result of a perfect vintage from an analytical and organoleptic point of view. It also comes from the San Lucio vineyard and has the same blend of Perricone and Nero d'Avola. Following tradition, like the original version, it is aged in 500-liter chestnut barrels. The result is a powerful wine, austere in its youth thanks to strong tannins. A collector's wine, of which only 7048 bottles were produced, it pays tribute to the challenge that Count Giuseppe Tasca d'Almerita set himself in 1959: to make a Sicilian wine capable of competing with the world's finest wine producers.

## **HARVEST 2016**

Grapes harvested on 29 September. Vintage characterised by a mild and dry winter, a cool spring and a summer with well-distributed rainfall. The vine's water nutrition was good. The summer temperatures were not very high and ensured a slow and complete ripening of the grapes. The vintage was deemed worthy of being sealed in numbered bottles.



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**Grapes:** Perricone (60%), Nero d'Avola (40%),  
**Appellation:** Red Riserva DOC Contea di Sclafani  
**Growing area:** Regaleali Estate - Palermo - Sicily  
**Vineyard:** Vigna San Lucio  
**Year of planting:** 1959  
**Elevation:** 480 m a.s.l.  
**Exposure:** South/West  
**Training system:** bush  
**Pruning system:** short spur  
**Vines per ha:** 6,000  
**Yields per ha:** 67 q/l  
**Harvest:** September 29th  
**Vinification:** an assemblage of both varieties  
**Fermentation:** traditional for reds in stainless steel tanks  
**Fermentation temperature:** 20°C at start 28°C at finish  
**Length of fermentation:** 25 days  
**Malolactic fermentation:** full  
**Ageing:** in 100% new chestnut 500 liter barrels for 26 months  
**Alcohol content:** 13% Vol.  
**Wine analytical data:** pH 3.56 - TA 6 g/l - RS 0.3 g/l - TE 28 g/l

