

TENUTA REGALEALI

ALMERITA ROSÈ 2022

In 1984, Lucio Tasca planted Pinot Noir in the “Piana Case Vecchie” in a soil of fine, slightly chalky clay. Here it found its best expression thanks to the unusual continental climate of Tenuta Regaleali. A “classic rosè” version, with a 36-month bottle aging on the lees.

Grapes: Pinot Nero

Appellation: Sparkling Wine Rosé – Sicilia DOC

Production area: Regaleali Estate – Palermo – Sicily

Vineyards: Piana Case Vecchie Ha 6

Soil: deep, clayey and fine, lightly calcareous

Year planted: 2008

Elevation of vineyards: 480 m a.s.l.

Vineyard exposure: South East

Training system: espalier

Pruning system: guyot

Vines per Ha: 4.630

Dry grapes yield per Ha: 70 q/l

Harvest: August 09th 2022

Climate trends: A cool winter with good rainfall, a warm, dry spring, followed by a very hot, dry summer. The Pinot Noir grapes were in excellent condition and had a wonderful aroma.

Production method: Classic method with refermentation in bottle

Fermentation Temperature: 13/14°C

Malolactic Fermentation: full

On yeast: 36 months

Inizio degorgement: April 2026

Dosage: Extra Brut

Alcohol Content: 11.5% Vol.

Wine Analytical Data: pH 3.25 – TA 9.20 g/l – RS 1.9 g/l – ET 19.6 g/l

Pressure: 5.5 bar

Contains sulphites

