

TENUTA REGALEALI

BUONSENSO 2025

Cultivated up to 900 m.a.s.l., in is one of the last varieties to be harvested on Tenuta Regaleali. The result is a truly sublime wine. Elegant, fine, with fragrant bouquet of pink grapefruit, yellow peach, green tea, in the mouth it expresses a fresh acidity that makes it long-lasting and rich on the palate. In short, if you have an ounce of common sense Catarratto is the variety to cultivate on our lands. Hence the name "Buon Senso" because it is good and pleases the senses.

Grapes: Catarratto

Appellation: Sicilia DOC

Production area: Tenuta Regaleali – Palermo – Sicily

Training system: espalier

Year planted: 2013

Elevation: 600 m.a.s.l.

Exposure: southeast

Pruning system: guyot

Vines per ha: 4,300

Yield per ha: 72 q/l

Harvest period: October 6th, 2025

Climate trends: Mild winter with good rainfall, cool spring with heavy rain until June, followed by a cool summer. Slight delay in the maturation of Catarratto.

Fermentation temperature: 14/16°C

Maceration: 18 days

Malolactic Fermentation: not carried out

Aging: in stainless steel tanks on the lees for 4 months

Alcohol Content: 12.5% Vol.

Wine Analytical Data: pH 3.25 – TA 5.10 g/l – RS 0.6 g/l – TE 21.6 g/l

