

# TENUTA REGALEALI

## CAVALLO DELLE FATE 2025

A cross between Catarratto and Zibibbo this ancient variety produces a complex and flavorful wine with concentrated aromas. In Tenuta Regaleali, the Grillo grape is grown on the hillside alongside of Case Vecchie. We try to play on the different harvest times: one part is harvested in advance to keep high acidity and minerality, while the later harvest gives structure and body. The name derives from the Italian translation of Grillo, or “cricket” which is known in fairytales as the Cavallo delle Fate (horse of fairies) since he is always carrying them on his back.

**Grapes:** Grillo

**Appellation:** Sicilia DOC

**Production area:** Tenuta Regaleali – Palermo – Sicily

**Vineyards:** Sant’Anna (5 ha), Piana Case Vecchie (3 ha), San Pietro (2,5 ha)

**Soil:** deep, fine clay, slightly chalky

**Altitude:** 480 a.s.l.

**Year Planted:** 2007-2011

**Training system:** espalier

**Pruning system:** long guyot

**Vines per ha:** 4,600

**Yield per ha:** 89 q/l

**Harvest:** August 28<sup>th</sup>, 2025

**Climate trends:** Mild winter with good rainfall. Cool spring with abundant precipitation, essential for vigorous vine growth. Dry summer without extreme heat. Excellent ripening of the Grillo, harvested at the usual time.

**Fermentation temperature:** 16/18°C

**Maceration:** 15 days

**Malolactic Fermentation:** not carried out

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

**Alcohol Content:** 13% Vol.

**Wine Analytical Data:** pH 3.20 – TA 5.75 g/l – RS 0.8 g/l – TE 23.7 g/l

