

# TENUTA REGALEALI

## CYGNUS 2022

The name of this wine is tied to the history of the Tasca family. A tribute to Richard Wagner, who in 1881 finished the third act of “Parsifal” in the gardens of Villa Tasca, inspired by the swans (cigno) that lived on the lake. A selection of Nero d’Avola, cultivated on the high hills, and Cabernet Sauvignon blended to fully express the potential, elegance and austerity of the Sicilian grape varieties.

**Grapes:** Nero d’Avola 60% e Cabernet Sauvignon 40%

**Appellation:** Sicilia DOC

**Production Area:** Regaleali Estate - Palermo - Sicily

**Training system:** espalier

**Pruning system:** guyot and spur-pruned cordon

**Vines per Ha:** 4,000

**Yields per Ha:** 50 q/l

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

**Fermentation:** traditional for reds

**Fermentation temperature:** 28°C

**Maceration:** two weeks

**Malolactic fermentation:** full

**Ageing:** In 225-liter French oak barrels (Allier and Tronçais), 30% new and 70% second and third passage, for about 14 months. In bottle for 4 months.

**Alcohol Content:** 14% Vol.

**Wine analytical data:** pH 3.53 - TA 5.45 g/l - RS 0.7 g/l - TE 33.9 g/l

