

# TENUTA REGALEALI

## DIAMANTE 2024

A Passito (raisin wine) that evokes a fresh territory like the Regaleali hills, and the historic “Diamond Anniversary” when Count Giuseppe dedicated this wine to his wife to celebrate sixty years together. Moscato and Traminer aromatic grapes cultivated on the highest hills of the Estate, which are dry and shaded to preserve the acidity and typical aromatic characteristics: candied orange, yellow rose and orange blossom honey.

**Grapes:** Traminer aromatico 65% and Moscato 35%

**Appellation:** Sweet Wine - Terre Siciliane I.G.T.

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

**Training system:** espalier

**Pruning system:** guyot

**Vines density:** 4,200

**Drying method:** on trellis

**Yield:** 31 q/l Traminer, 30 q/l Moscato

**Wine yield after grape withering:** 37%

**Fermentation:** stainless steel

**Fermentation Temperature:** 16°C.

**Duration of Fermentation:** About 25 days

**Malolactic Fermentation:** Not developed

**Ageing:** Stainless steel for 6 months

**Alcohol Content:** 10.5% Vol.

**Wine Analytical Data:** pH 3.53- TE 7.1 g/l - RS 126 g/l.

