

TENUTA REGALEALI

FRAPPATO 2025

Frappato has been the subject of much research and experimentation by Tasca. Traditionally used in blending, we've experimented in making it a true expression of Tenuta Regaleali. We planted Frappato at Tenuta Regaleali on medium-textured soils, with even amounts of sand and clay textures. Generally, this soil ensures a balanced growth of the plant, not excessively vigorous, and therefore also a balanced wine.

Grapes: Frappato

Appellation: Sicilia DOC

Production area: Tenuta Regaleali – Palermo – Sicily

Vineyards: Viale delle Noci (1.7 Ha)

Type of soil: deep, fine clay, slightly chalky

Year planted: 2017

Training system: espalier

Elevation: 460 m.a.s.l.

Exposure: southwest

Pruning system: long guyot

Vines per ha: 4,160

Yield per ha: 100 ql

Harvest: September 11th, 2025

Climate trends: Mild and rainy winter, cool spring with heavy rains until June, followed by a cool and dry summer.

Fermentation: in stainless steel tanks

Fermentation temperature: 20°C

Maceration: 10 days

Malolactic fermentation: fully developed

Aging: in stainless steel tanks

Alcohol content: 12.5% Vol.

Wine Analytical data: pH 3.65 – TA 5.17 g/l – RS 0.3 g/l – TE 28.7 g/l

