

TENUTA REGALEALI

GUARNACCIO 2023

First described in 1735, Perricone, or what the vigneroni of Tenuta Regaleali once called “Guarnaccio” has been cultivated on the estate since 1959. A selection of vines from the historic San Lucio vineyard has been used to create new vineyards from which this wine comes. Rich in polyphenols and with spicy aromas, the Guarnaccio evokes memories of an ancient winemaking tradition.

Grapes: Perricone

Appellation: Sicilia DOC

Production area: Regaleali Estate – Palermo – Sicily

Vineyards: Ciminnita (2.6 ha)

Type of soil: deep, fine clays, slightly calcareous

Year of planting: 2011

Training system: espalier

Elevation: 480 m a.s.l.

Vineyard exposure: South/East

Pruning system: high guyot

Vines per ha: 4,600

Yields per ha: 51 q/l

Harvest period: October 4th, 2023

Climate trends: Cool and dry winter, cool and very rainy spring, followed by a hot and dry summer. Slow ripening of Perricone grapes with good structure.

Fermentation: in stainless steel tanks

Fermentation temperature: from 25°C to 30°C

Maceration: 13 days

Malolactic fermentation: full

Ageing: in 225-liter French oak barrels (Allier and Tronçais), second and third use, for around 12 months

Alcohol content: 13.5% Vol.

Wine Analytical data: pH 3.35 – TA 5.31 g/l – RS 0.6 g/l – TE 32.7 g/l

