

TENUTA REGALEALI

LAMÙRI 2023

Made from a selection of Nero d'Avola grapes cultivated on the high hills. It expresses the primary aromas, without excess from the ripening process, it is distinguished by the variety from the warmest parts of Sicily. Different age barriques provide soft and elegant tannins, with subtle hints of wood. Its name comes from the Sicilian word for love, "L'Amore", the same love that Tasca d'Almerita puts into its work.

Grapes: Nero d'Avola

Appellation: Sicilia DOC

Vineyards: selection of high hill grapes grown between 450 and 750 m a.s.l.

Yields per ha: 48 q

Climate trend: Cool and dry winter, cool and very rainy spring, followed by a hot summer with little rainfall. Excellent grape health and wine structure.

Fermentation: in stainless steel tanks

Fermentation temperature: 25/28°C

Maceration: 12 days on average

Fermentazione malolattica: fully

Ageing: 12 months in French oak (Allier and Tronçais) 225 liter barrels 20% new and 80% second and third passage.

Alcohol content: 14% Vol.

Wine analytical data: pH 3.65 - TA 4.95 g/l - RS 0.7 g/l - TE 31.3 g/l

