

TENUTA REGALEALI

LEONE D'ALMERITA 2025

The epitome of aromatic freshness of white grapes cultivated in the high hills, up to 900 meters of altitude: mostly Catarratto, blended with Pinot Blanc, Sauvignon Blanc, Traminer and Moscato to give the wine structure, aromaticity and acidity. A true "Lion", a symbol of the family's history.

Grapes: Catarratto (41%), Sauvignon (26%), Pinot Bianco (14%),
Traminer Aromatico (13%), Moscato (6%)

Appellation: Terre Siciliane IGT

Yields per ha: 75 q/l on average

Fermentation: in stainless steel tanks

Fermentation temperature: 14/16°C

Duration of fermentation: around 15 days

Malolactic fermentation: not carried out

Ageing: in stainless steel tanks on lees for 4 months

Alcohol content: 12% Vol.

Wine analytical data: pH 3.44 - TA 5.70 g/l - RS 0.9 g/l - TE 21.3 g/l

