

# TENUTA REGALEALI

## NOZZE D'ORO 2024

In 1984, Count Giuseppe Tasca d'Almerita decided to celebrate 50 years of marriage (“nozze d’oro” means “golden anniversary”) with his wife Franca by making a wine that told the story of the family and of Regaleali. Nozze d’Oro is the result of the blending of Inzolia from the Barbabietole Vineyard and a white grape variety called “Tasca variety” by local winemakers. A grape of “foreign” origin, it has been present in a few vineyards of the Estate since the 1920s.

At the end of the 1980s, after consulting various university professors and ampelographers, it was discovered that the Tasca variety can be traced back to Sauvignon Blanc, which here has particular organoleptic characteristics due to the adaptation of the vine to the growing area. Since then, we have been referring to it more precisely as “Sauvignon Tasca”. It was then that an active selection of this vine began and at the same time, at the end of the 1990s, also a careful study of the zoning of the entire estate. The results of these studies allowed us in 1998 to create the Santa Tea Vineyard, which has the microclimatic and soil characteristics most suitable to expressing the highest quality of the Tasca Sauvignon variety. Since 2004, Nozze d’Oro has been produced with Inzolia grapes from the Barbabietole Vineyard and Sauvignon Blanc Tasca selection grapes from the Santa Tea Vineyard. Since 2010, they have been used for the fermentation of indigenous yeasts selected and isolated in the vineyards of the Estate.

The Barbabietole vineyard was planted in Regaleali in 1966. Here, sturdy grapevines grow that are now over fifty years old – none are identical to any of the others, each has its own personality. The plot covers 8.5 hectares, at an altitude between 506 and 540 metres above sea level. The soil is made up of sandy-clayey sediments, the texture is loamy-clayey, partly calcareous, with a weak alkaline reaction (pH of 8.1). It is a very deep soil, but there is abundant development of the vines’ root system only for 70 cm, gradually rarefying down to 120 cm. The soil has a normal percentage of organic substance and is rich in mineral salts such as magnesium and potassium, but poor in phosphorus.

The Inzolia vines were planted with intervals of 2.40 metres between the rows and 1.25 metres between the vines (for a total of 3,330 plants per hectare). An espalier support system is used, pruning is long, with a Guyot cultivation system. Inzolia is a variety with a long ripening period and in Regaleali it is harvested between the second and third week of September, according to the seasonal weather conditions. The harvest is carried out by hand by expert vintners, eliminating any bunches that are damaged or not perfectly ripe.

The “Tramontanata” vineyard stretches across the hillsides around the Canalotti Valley.

The name is a reference to the north-westerly wind to which the vines are exposed (known as the “tramontana” in Italian). Sauvignon vines were planted here in 1998, covering an area of 6.7 hectares between 513 and 551 m above sea level. The terrain is formed of marine deposits of sandy clay, which are naturally saline, and particularly rich in sodium. The soil, which cracks in the summer, is slightly calcareous, with a pH that hovers around neutral (between 6.9 and 7.1). It is also deep, with the vines able to put down abundant root systems to a depth of 80 cm. Organic matter content is high, as are levels of mineral salts.

The vines are spaced out at 2.40 m between rows and 1 m between individual plants (4,160 plants per hectare) and are high-trained using an espalier-based Guyot system.



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**Grapes:** Inzolia 52%, Sauvignon Tasca 48%

**Appellation:** Sicilia DOC

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

**Vineyard:** Inzolia from Barbabietole vineyard 8.4 ha, Sauvignon Tasca from Tramontanata vineyard 6.76 ha

**Year of planting:** Barbabietole 1972, Tramontanata 1998

**Vineyard exposure:** South/West Inzolia, North/West Sauvignon

**Training system:** espalier

**Pruning system:** guyot

**Vines per ha:** 3,500 for Inzolia (on average), 4,160 for Sauvignon

**Yield per Ha:** 40 ql Inzolia, 53 ql Sauvignon

**Harvest period:** Inzolia: September 6<sup>th</sup> 2024; Sauvignon: August 10<sup>th</sup> 2024.

**Climate trends:** The year began with an unusually warm and rainless winter. The winter drought caused a stunted start to the vegetative development of the vine and negatively affected the final amount of production. Only starting from the month of April did rain occur, useful for providing refreshment to the vegetation and ensuring the completion of ripening in the hot months of the Sicilian summer. Despite the significant temperature variations characteristic of the Estate, the harvest was brought forward by approximately ten days to maintain the freshness and aromaticity of the grapes.

**Fermentation:** cold maceration for Sauvignon grapes, fermentation in stainless steel tanks for both varieties

**Fermentation temperature:** 16/18°C

**Duration fermentation:** 15 days

**Malolactic fermentation:** not carried out

**Ageing:** in stainless steel tanks on lees for 4-5 months

**Alcohol content:** 13% Vol.

**Wine Analytical data:** pH 3.13 – TA 5.87 g/l – RS 0.30 g/l – TE 22.10 g/l



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