

# TENUTA REGALEALI

## VIGNA SAN FRANCESCO CHARDONNAY 2023

This project is one of the most exciting challenges for our company managers! The desire to create a wine of superior quality and ranking using the most celebrated and widespread white grape on the planet was born in the mid-80s. The San Francesco vineyard was planted in 1985 by Lucio Tasca on the lower part of the slope, where the ground is more fertile than the average level of Regaleali soils thanks to the deeper active layer and greater coolness caused by the lower amount of rainwater drainage. Some of the clonal material comes from Burgundy. The plot extends for about 5 hectares, with a planting interval of 2.60 metres by 1.20 metres (3,200 plants per hectare), at an altitude of between 520 and 532 metres.

The substrate of origin is made up of clayey-sandy sediments, the texture is loamy-clayey, slightly calcareous, with a slightly alkaline reaction (pH 8.1). It is a very thick soil, well structured, but the roots do not grow more than 70 centimetres deep.

The soil has a normal amount of organic matter and is rich in minerals, magnesium and potassium in particular, with a high phosphorus content. The vines are grown on espaliers, with a double Guyot training system.

The grapes are fermented in 350-litre French oak barriques, with daily batonnage for the first 10-15 days, then weekly for the remaining 8 months of ageing. Chardonnay is a very early variety and in Regaleali it usually reaches maturity between the end of August and the first days of September, with few variations from vintage to vintage.

## HARVEST 2023

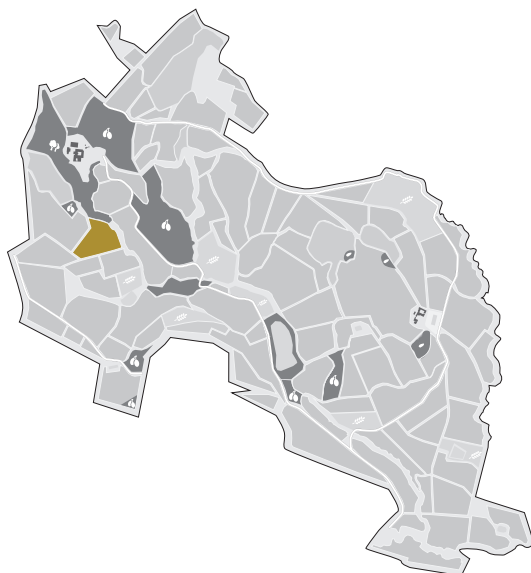
Cool and dry winter, cool and very rainy spring, followed by a hot summer with little rainfall.

The wine boasts a complex aromatic profile, featuring exotic fruit notes of banana and citron intertwined with hints of vanilla, cinnamon, and white chocolate. Its palate delivers a harmonious blend of full-bodied richness and balanced acidity. Notably, since 2012, fermentation has transitioned from barriques to 350-liter tonneaux, ensuring a refined integration of wood nuances with the fruit characteristics.



# TENUTA REGALEALI

## VIGNA SAN FRANCESCO CHARDONNAY 2023



**Grapes:** Chardonnay

**Appellation:** Sicilia DOC

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

**Vineyard:** San Francesco (4.9 ha)

**Year of planting:** 1985

**Elevation:** 530 m a.s.l.

**Exposure:** south-east

**Training system:** espalier

**Pruning system:** double guyot

**Vines per ha:** 3,200

**Yield per ha:** 98 q/l

**Harvest:** September 9<sup>th</sup>, 2023

**Fermentation:** 350-liter French oak barrels (Allier and Tronçais)

**Fermentation temperature:** 18°C

**Length of fermentation:** 15 days

**Malolactic fermentation:** not carried out

**Ageing:** 350-liter French oak barrels (Allier and Tronçais) 70% new and 30% second use, for 8 months

**Alcohol content:** 13% Vol.

**Wine analytical data:** pH 3.48 - TA 5.25 g/l - RS 0.6 g/l - TE 22.90 g/l



sostain.it

