

TENUTA REGALEALI

FRAPPATO 2023

Frappato has been the subject of much research and experimentation by Tasca. Traditionally used in blending, we've experimented in making it a true expression of Tenuta Regaleali. We planted Frappato at Tenuta Regaleali on medium-textured soils, with even amounts of sand and clay textures. Generally, this soil ensures a balanced growth of the plant, not excessively vigorous, and therefore also a balanced wine.

Grapes: Frappato
Appellation: Sicilian DOC
Production area: Tenuta Regaleali – Palermo – Sicily
Vineyards: Viale delle Noci (1.7 Ha)
Type of soil: deep, fine clay, slightly chalky
Year planted: 2017
Training system: espalier
Elevation: 460 m.a.s.l.
Exposure: southwest
Pruning system: long guyot
Vines per ha: 4,160
Yield per ha: 75 q/l
Harvest: September 27th, 2023
Climate trends: cool and dry winter, cool and very rainy spring, followed by a hot and dry summer
Fermentation: in stainless steel tanks
Fermentation temperature: 20°C
Maceration: 10 days
Malolactic fermentation: fully developed
Aging: in stainless steel tanks
Alcohol content: 12.5% Vol.
Wine Analytical data: pH 3.67 – TA 5.27 g/l – RS 4.6 g/l – TE 29.4 g/l

