

# TENUTA REGALEALI

## BUONSENSO 2023

Cultivated up to 900 m.a.s.l., in is one of the last varieties to be harvested on Tenuta Regaleali. The result is a truly sublime wine. Elegant, fine, with fragrant bouquet of pink grapefruit, yellow peach, green tea, in the mouth it expresses a fresh acidity that makes it long-lasting and rich on the palate. In short, if you have an ounce of common sense Catarratto is the variety to cultivate on our lands. Hence the name "Buon Senso" because it is good and pleases the senses.

**Grapes:** Catarratto

**Appellation:** White – Sicilian DOC

**Production area:** Tenuta Regaleali – Palermo – Sicily

**Training system:** espalier

**Year planted:** 2013

**Elevation:** 600 m.a.s.l.

**Exposure:** southeast

**Pruning system:** guyot

**Vines per ha:** 4,300

**Yield per ha:** 95 q/l

**Harvest period:** October 2, 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:** 14/16°C

**Maceration:** 18 days

**Malolactic Fermentation:** not carried out

**Aging:** in stainless steel tanks on the lees for 4 months

**Alcohol Content:** 13.5% Vol.

**Wine Analytical Data:** pH 3.39 – TA 5.40 g/l – RS 0.6 g/l – TE 20.6 g/l

