

TENUTA  
REGALEALI

CYGNUS 2020

The name of this wine is tied to the history of the Tasca family. A tribute to Richard Wagner, who in 1881 finished the third act of “Parsifal” in the gardens of Villa Tasca, inspired by the swans (cigno) that lived on the lake. A selection of Nero d’Avola, cultivated on the high hills, and Cabernet Sauvignon blended to fully express the potential, elegance and austerity of the Sicilian grape varieties.

**Grapes:** Nero d’Avola 60% e Cabernet Sauvignon 40%

**Appellation:** Red – Sicilia DOC

**Production Area:** Regaleali Estate – Palermo – Sicily

**Training system:** espalier

**Pruning system:** guyot and spur-pruned cordon

**Vines per Ha:** 4,000

**Yields per Ha:** 75 q/l

**Fermentation:** traditional for reds

**Fermentation temperature:** 28°C

**Maceration:** two weeks

**Malolactic fermentation:** full

**Ageing:** 14 months in 225 liter French oak barrels (Allier e Tronçais), 30% new, 70% second and third use

**Alcohol Content:** 14% Vol.

**Wine analytical data:** pH 3.43 – TA 5.97 g/l – RS 0.9 g/l – TE 33.1 g/l

