

TENUTA REGALEALI

CAVALLO DELLE FATE 2023

A cross between Catarratto and Zibibbo this ancient variety produces a complex and flavorful wine with concentrated aromas. In Tenuta Regaleali, the Grillo grape is grown on the hillside alongside of Case Vecchie. We try to play on the different harvest times: one part is harvested in advance to keep high acidity and minerality, while the later harvest gives structure and body. The name derives from the Italian translation of Grillo, or “cricket” which is known in fairytales as the Cavallo delle Fate (horse of fairies) since he is always carrying them on his back.

Grapes: Grillo

Appellation: White – Sicilian DOC

Production area: Tenuta Regaleali – Palermo – Sicily

Vineyards: Sant’Anna (5 ha) and Piana Case Vecchie (3 ha)

Soil: deep, fine clay, slightly chalky

Year Planted: 2007

Training system: espalier

Pruning system: long guyot

Vines per ha: 4,600

Yield per ha: 61 q/l

Harvest: August 07th, 2023

Climate trends: Cool, dry winter, cool, very rainy spring, followed by a hot, dry summer

Fermentation: in stainless steel tanks

Fermentation temperature: 16/18°C

Maceration: 15 days

Malolactic Fermentation: not carried out

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

Alcohol Content: 13% Vol.

Wine Analytical Data: pH 3.20 – TA 5.13 g/l – RS 1 g/l – TE 20.3 g/l

