

# TENUTA REGALEALI

## LEONE BLEND 2023

The epitome of aromatic freshness of white grapes cultivated in the high hills, up to 900 meters of altitude: mostly Catarratto, blended with Pinot Blanc, Sauvignon Blanc, Traminer and Moscato to give the wine structure, aromaticity and acidity. A true “Lion”, a symbol of the family’s history.

**Grapes:** Catarratto (45%), Pinot Bianco (18%), Sauvignon (21%) and Gewürztraminer (11%), Moscato (5%)

**Appellation:** White – Terre Siciliane IGT

**Yields per ha:** 65 q/l on average

**Fermentation:** in stainless steel tanks

**Fermentation temperature:** 14/16°C

**Duration of fermentation:** around 15 days

**Malolactic fermentation:** not carried out

**Ageing:** in stainless steel tanks on lees for 4 months

**Alcohol content:** 13.5% Vol.

**Wine analytical data:** pH 3.34 – TA 5.7 g/l – RS 2.2 g/l – TE 24 g/l

