

TENUTA
REGALEALI

**VIGNA SAN FRANCESCO
CHARDONNAY**

This project is one of the most exciting challenges for our company managers! The desire to create a wine of superior quality and ranking using the most celebrated and widespread white grape on the planet was born in the mid-80s. The San Francesco vineyard was planted in 1985 by Lucio Tasca on the lower part of the slope, where the ground is more fertile than the average level of Regaleali soils thanks to the deeper active layer and greater coolness caused by the lower amount of rainwater drainage. Some of the clonal material comes from Burgundy. The plot extends for about 5 hectares, with a planting interval of 2.60 metres by 1.20 metres (3,200 plants per hectare), at an altitude of between 520 and 532 metres.

The substrate of origin is made up of clayey-sandy sediments, the texture is loamy-clayey, slightly calcareous, with a slightly alkaline reaction (pH 8.1). It is a very thick soil, well structured, but the roots do not grow more than 70 centimetres deep.

The soil has a normal amount of organic matter and is rich in minerals, magnesium and potassium in particular, with a high phosphorus content. The vines are grown on espaliers, with a double Guyot training system.

The grapes are fermented in 350-litre French oak barriques, with daily batonnage for the first 10-15 days, then weekly for the remaining 8 months of ageing. Chardonnay is a very early variety and in Regaleali it usually reaches maturity between the end of August and the first days of September, with few variations from vintage to vintage.

HARVEST 2021

A mild and rainy winter has restored good water reserves in the ground. Cool and dry spring. Hot and dry summer interrupted by some rains in August, before the Chardonnay harvest. Collection date 20 August 2021.

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Grapes: Chardonnay

Appellation: White - Sicilia DOC

Growing area: Regaleali Estate - Palermo - Sicily

Vineyard: San Francesco (4.9 ha)

Year of planting: 1985

Elevation: 530 m a.s.l.

Exposure: south-east

Training system: espalier

Pruning system: double guyot

Vines per ha: 3,200

Yield per ha: 74 q/l

Harvest: August 20th, 2021

Fermentation: 350-liter French oak barrels (Allier and Tronçais)

Fermentation temperature: 18°C

Length of fermentation: 15 days

Malolactic fermentation: not carried out

Ageing: 350-liter French oak barrels (Allier and Tronçais) 70% new and 30% second use, for 8 months

Alcohol content: 14% Vol.

Wine analytical data: pH 3.34 - TA 6.31 g/l - RS 1.3 g/l - TE 25.50 g/l

