

TENUTA REGALEALI

VIGNA SAN FRANCESCO CABERNET SAUVIGNON

The San Francesco vineyard is the emblem of our work at Regaleali and represents the relentless research and innovation of our team to improve the quality of our wines. Implanted in 1985 by Lucio Tasca, it has been divided into two different sections due to the nature of the soil. The highest part, on the south-east side of the Canalotto valley, at an altitude of between 532 and 585 metres, has been reserved for Cabernet Sauvignon.

The soil is made up of sand and sandstone with variable grains, the texture is partly clayey and calcareous, with a slightly alkaline pH (8.3). The soil is moderately deep and the development of the vine's root system is abundant in the first 60 cm and more moderate down to one metre deep. It contains a normal amount of organic matter and is rich in mineral salts such as magnesium and potassium, while it is poor in phosphorus. The vines were planted with intervals of 2.60 metres between rows and 1.1 metres between the plants (3,490 plants per hectare). The espalier cultivation system is used, with cordon-trained spur-pruned vines. Cabernet Sauvignon is a late variety, with a very long vegetative arc. The grapes are harvested by hand by expert vintners who are able to select the bunches already in the vineyard, on average between mid-September and the first ten days of October.

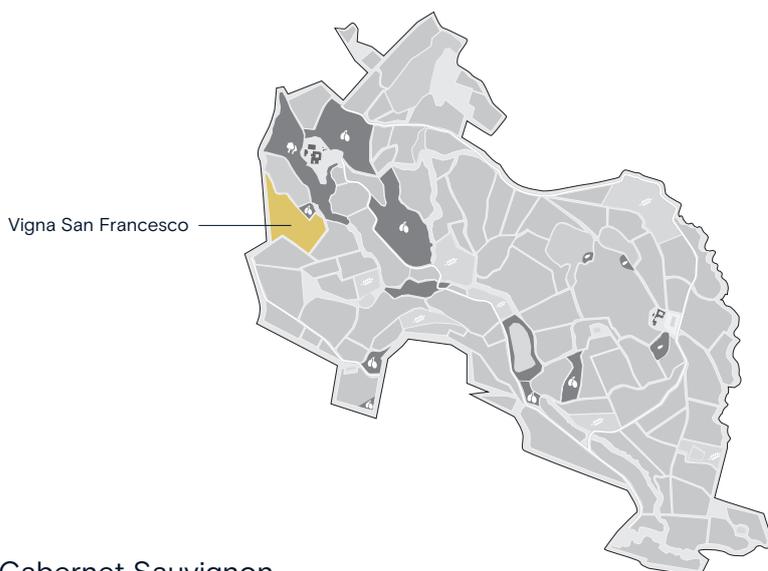
HARVEST 2021

Mild and rainy winter ensured good soil water reserves. Spring was cool and dry. A hot and dry summer was interrupted by rains in August. The health of the grapes was excellent, and Cabernet Sauvignon ripened regularly.



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Grapes: Cabernet Sauvignon
Appellation: Sicilia DOC
Growing area: Regaleali Estate - Palermo - Sicily
Vineyard: San Francesco (9 ha)
Soil: loamy-Sandy-Clay-slightly chalky
Year of planting: 1985
Elevation: 550 m a.s.l.
Exposure: south-east
Training system: espalier
Pruning system: guyot
Vines per ha: 3,490
Yields per ha: 49 ql
Harvest: September 10th, 2021
Fermentation: traditional for reds in stainless steel
Fermentation temperature: 20-28°C
Length of fermentation: 20 days
Malolactic fermentation: fully developed
Ageing: 225-liter French oak barrels (Allier and Tronçais) all new, for 18 months
Alcohol content: 14.5% Vol.
Wine analytical data: pH 3.62 - TA 6.2 g/l - RS 0.7 g/l - TE 38.2 g/l

