

T E N U T A  
**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.

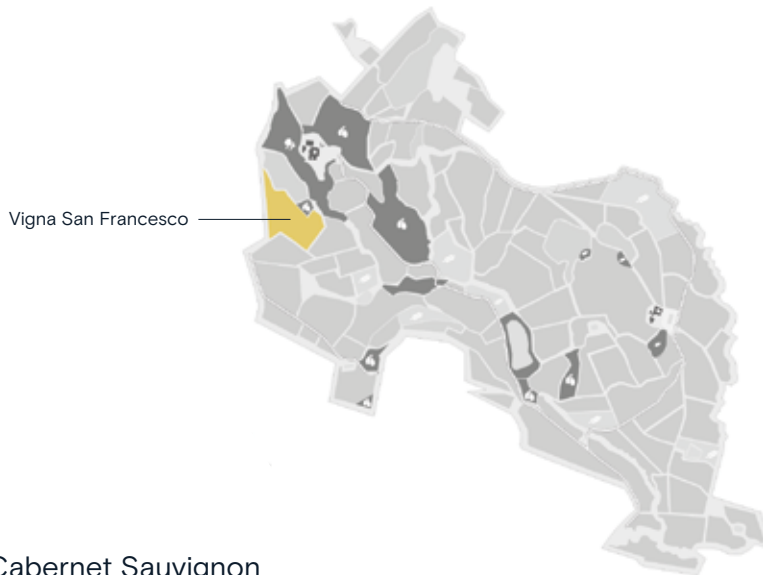
**HARVEST 2019**

The 2019 vintage was characterised by a cold and rainy winter with atypical snowfalls. Hot and dry spring and summer. A few rains in June favoured the proper maturation of the fruits. A slightly early harvest of the Cabernet Sauvignon, with excellent quality and body.

The Cabernet Sauvignon of the San Francesco Vineyard is a wine that accurately translates the character of the vineyard where it was born, interpreting the aromatic and taste features of the basic vine in a manner that is fully faithful to the territory: it is therefore not an anonymous Cabernet, which could come from anywhere in the world, but precisely a Cabernet from the high Sicilian hills.

TENUTA  
REGALEALI

VIGNA SAN FRANCESCO  
CABERNET SAUVIGNON



**Grapes:** Cabernet Sauvignon  
**Appellation:** Red – 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:** 90 q/l  
**Harvest:** September 21<sup>st</sup>  
**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% Vol.  
**Wine analytical data:** pH 3.60 – TA 31.60 g/l – RS 0.8 g/l – TE 32.4 g/l

