



TENUTA REGALEALI

ALMERITA BRUT

Vintage 2015

In 1990 Count Giuseppe created this brut sparkling wine for his friends, produced according to the classic method and aged on the lees for 24 months. Each vintage is unique because of the artisanal production process. It's made with 85% Sicilian Chardonnay grapes. It has a fine and continuous perlage, with a delicate creaminess to the palate.

Technical Details

- **Grapes:** Chardonnay.
- **Appellation:** Sparkling Wine - Sicilia D.O.C.
- **Production area:** Regaleali Estate - Palermo - Sicily
- **Vineyards:** Cava Rina (Ha 16)
- **Soil:** Sandy
- **Year planted:** 1995
- **Elevation:** 500 m a.s.l.
- **Exposure:** South West
- **Training system:** Espalier
- **Pruning system:** Spurred Cord
- **Vine density:** 4.200
- **Yield:** 6000 Kg/ha
- **Harvest:** 21 August 2015
- **Climate:** Cool spring with rain, allowing vines to develop, good start of ripening. Summer cool with no rain. Ripening of Chardonnay was slow allowing for excellent harvest
- **Method:** 2nd fermentation in bottle (classic method)
- **Second fermentation temperature:** 14/16°C.
- **Malolactic Fermentation:** Partially developed
- **Aging:** On lees in bottle 24 months
- **Degorgement:** June 2018
- **Dosage:** Brut
- **Alcohol Content:** 12,50% Vol.
- **Wine Analytical Data:** pH 3,64 - AT 5,40 g/l - ZR 5,50 g/l - ET 25,30 g/l.



TASCA
CONTI D'ALMERITA