

TENUTA REGALEALI

BUONSENSO | CATARRATTO 2020

In Regaleali, cultivated up to 900 metres above sea level, it brings the harvest season to a close, as it is the variety that ripens latest, even later than the reds. The result is a wine of sublime quality, stripped of the coarse qualities the variety usually has in coastal areas. Elegant, fine, with a perfumed bouquet of pink grapefruit, yellow peach and green tea, in the mouth supported by a fresh acidity that makes it long-lived and tasty on the palate, long and persistent. In short, if you have an ounce of Common Sense, in our territory Catarratto is the variety to cultivate. Hence the name Buonsenso, also because it tastes good and pleases the senses.

Grapes: Catarratto

Appellation: White - Sicilia DOC

Production area: Regaleali Estate - Palermo - Sicily

Training system: espalier

Pruning system: guyot

Vines per ha: 4,300

Yields per ha: 83 ql

Fermentation: in stainless steel tanks

Fermentation temperature: 14/16°C

Maceration: 18 days

Malolactic fermentation: not carried out

Ageing: in stainless steel tanks on lees for 4 months

Alcohol content: 12,5% Vol.

Wine analytical data: pH 3.39 - TA 5.27 g/l - RS 0.4 g/l - TE 18.5 g/l

