

# TENUTA REGALEALI

## CAVALLO DELLE FATE | GRILLO 2021

*An ancient grape variety, a cross between Moscato and Catarratto, results in a wine with a concentrated and complex aroma. It is cultivated at Regaleali on the hills next to Case Vecchie. We produce it by blending grapes from different harvest periods: the early harvested grapes imbue freshness and hints of minerals; while the later harvest provides structure. According to popular fables, the cricket, or 'grillo', would carry the fairies on its back as a horse would its rider, hence the name 'Cavallo delle Fate' (the horse of the fairies).*

**Grapes:** Grillo

**Appellation:** White - Sicilia DOC

**Production area:** Regaleali Estate - Palermo - Sicily

**Vineyards:** Sant'Anna (5 ha) and Piana Case Vecchie (3 ha)

**Year of planting:** 2007

**Training system:** espalier

**Pruning system:** high Guyot

**Vines per Ha:** 4,600

**Yields per Ha:** 78 ql

**Fermentation:** in stainless steel tanks

**Fermentation Temperature:** 16/18°C

**Maceration:** 15 days

**Malolactic Fermentation:** not carried out

**Ageing:** in stainless steel tanks on lees for 4 months

**Alcohol Content:** 13% Vol.

**Wine Analytical Data:** pH 3.29 - TA 5.59 g/l - RS 0,7 g/l - TE 21.6 g/l

