

## WINES - REGALEALI ESTATE

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### CHARDONNAY

Vintage 2015

In 1985 Lucio Tasca d'Almerita decided to attempt matching the world's most celebrated white wine variety. After experimenting with vine cuttings brought directly from Burgundy, he planted 5 hectares with Chardonnay on the inferior part of the San Francesco hill, at about 500 meters above sea level, where the land originated from fluvial sediments, which is ideal for white wine grapes. It is able to combine the savory and fresh aspect with good structural balance.

#### Technical Details

- **Grapes:** Chardonnay
- **Appellation:** Chardonnay Sicilia Contea di Sclafani DOC, Vigna San Francesco.
- **Growing area:** Regaleali Estate – Palermo - Sicily.
- **Vineyard:** San Francesco of 4,9 Ha.
- **Type of soil:** Deep, clay loam, slightly calcareous
- **Year of planting:** 1985.
- **Elevation:** 530 m a.s.l.
- **Vineyard exposure:** South/East.
- **Training system:** Espalier.
- **Pruning system:** Double Guyot.
- **Vines per Ha:** 3,200.
- **Grapes yield per hectare:** 97 q.l.s.
- **Harvest period:** September 1<sup>th</sup> 2015
- **Seasonal weather pattern:** Mild, rainy winter, cool spring, beginning of summer hot and dry.
- **Fermentation:** 350-liter French oak barrels (Allier and Tronçais).
- **Malolactic Fermentation:** Not run.
- **Ageing:** 350-liter French oak barrels (Allier and Tronçais) 70% new and 30% second use, for 8 months. In bottle for 6 months.
- **Alcohol Content:** 13,5% Vol.
- **Wine Analytical Data:** pH 3,53 - AT 6,50 g/l - ZR 3,60 g/l - ET 30,03 g/l.

