

TENUTA
REGALEALI

REGALEALI NERO D'AVOLA 2018

One of the first wines produced at the estate for the past 63 harvests has represented the territory with its Nero d'Avola. The right harvesting time is chosen by studying the wine's maturation curve, in order to guarantee elegance and the perfect balance between austerity and fullness. Aged in large Slavonian oak 30 and 60 hl barrels.

Grapes: Nero d'Avola

Appellation: Red - Sicilia DOC

Yields per Ha: 73 ql

Fermentation: In stainless steel tanks

Fermentation Temperature: 26/28°C.

Maceration: 10 days on average

Malolactic Fermentation: Fully developed

Ageing: 50% in steel, 50% in 300- and 600-liter Slavonian oak barrels for 6 months

Alcohol Content: 13% Vol.

