

RISERVA DEL CONTE

Vintage 2010

After 40 years, we wanted to commemorate the first vintage of the Riserva del Conte (the Count's Reserve). The same vineyard, the bushes in San Lucio, worked by hand for over 70 years with the same dedication. The same blend, Perricone and Nero d'Avola. And the same wood, chestnut.

Technical details

- **Grapes:** Perricone (67%) Nero d'Avola (33%)
- **Appellation:** Contea di Sclafani DOC
- **Growing area:** Regaleali Estate - Palermo - Sicily
- **Age of vineyard:** 1959
- **Training system:** bush
- **Pruning system:** short spur
- **Vines per ha:** 6,000
- **Yields per ha:** 3.4 t
- **Harvest period:** September 21th
- **Weather pattern:** mild and rainy winter, cool spring and summer and low rainfall.
Broad 24-hour temperature variation during the ripening of the grapes.
- **Vinification:** a "blend" of both varieties
- **Fermentation:** traditional in red in stainless steel tanks
- **Fermentation temperature:** 20/28°C
- **Malolactic fermentation:** totally run
- **Length of fermentation:** 25 days
- **Ageing:** in 100% new chestnut 500 liter barrels for 26 months
- **Alcohol content:** 14% Vol.
- **Wine analytical data:** pH 3,55 - TA 5,8 g/l - RS 3,4 g/l - ET 31,5 g/l

