

TENUTA
REGALEALI

ALMERITA CONTESSA FRANCA 2014

Almerita speaks to our philosophy of production that has evolved over the years, with an eye to the variety's characteristics and its terroir. From 1987 to today, it has been represented by the typical Liberty-style stained glass done in the early 20th century by the artist Bevilacqua for the the family villa at Mondello. Experimentation continued in the way craftsmen do, without hurrying, seeking complexity, quality and longevity. A long, slow maturation on the lees, trying not to lose the typical aromas of the Regaleali Estate Chardonnay. Contessa Franca is dedicated to a wife, mothers and grandmothers that have had a fundamental role in the history of Regaleali.

Grapes: Chardonnay

Appellation: Sparkling Wine - Sicilia DOC

Production Area: Regaleali Estate - Palermo - Sicily

Vineyards: Cava Rina (11 ha)

Soil: sandy

Year planted: 1995

Elevation: 500 m a.s.l.

Exposure: south-west

Training system: espalier

Pruning system: spur-pruned cordon

Vines per Ha: 4,200

Yields per Ha: 59 ql

Harvest: August 23rd

Climate: spring and summer were hot while fall was cooler than usual. No rain in spring and summer. From mid-August rain intensi-ed through fall. Spring helped the plants grow signi-cantly, with slow ripening.

Method: 2nd fermentation in bottle (classic method)

Second fermentation temperature: 16/18°C

Malolactic Fermentation: full

Ageing: on lees in bottle 60 months

Degorgement: July 2020

Dosage: extra brut

Alcohol Content: 12,5% Vol.

Wine analytical data: pH 3.50 – TA 5.97 g/l - RS 1 g/l - TE 24.5 g/l

