

# TENUTA REGALEALI

## CYGNUS 2017

*The name of this wine is tied to the history of the Tasca family. A tribute to Richard Wagner, who in 1881 finished the third act of "Parsifal" in the gardens of Villa Tasca, inspired by the swans (cigno) that lived on the lake. A selection of Nero d'Avola, cultivated on the high hills, and Cabernet Sauvignon blended to fully express the potential, elegance and austerity of the Sicilian grape varieties.*

**Grapes:** 58% Nero d'Avola and 42% Cabernet Sauvignon

**Appellation:** Red - Sicilia DOC

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

**Training system:** espalier

**Pruning system:** guyot and spur-pruned cordon

**Vines per Ha:** 4,000 on average

**Yield per Ha:** 65 ql

**Fermentation:** traditional for reds

**Fermentation Temperature:** 28°C

**Maceration:** two weeks

**Malolactic Fermentation:** full

**Ageing:** 14 months in 225 liter French oak barrels (Allier e Tronçais), 30% new, 70% second and third use

**Alcohol Content:** 14.5% Vol.

**Wine Analytical Data:** pH 3.41 - TA 6.19 g/l - RS 0.80 g/l - TE 34.10 g/l.

