

TENUTA REGALEALI

FRAPPATO 2021

In the wake of Tasca's continuous research, we have been experimenting with Frappato – traditionally found in blends – as a variety to be used for the production of a varietal wine.

We planted Frappato on medium-textured soils at Regaleali, with areas of sand and clay in such quantities that neither is more prominent than the other. This soil generally guarantees the plant's balanced, yet not excessively vigorous, growth, and consequently also results in balanced yields.

Grapes: Frappato

Appellation: Sicilia DOC

Production area: Regaleali Estate - Palermo - Sicily

Vineyards: Viale delle Noci di 1,7 Ha

Type of soil: deep, fine clays, slightly calcareous

Year of planting: 2017

Training system: espalier

Elevation: 460 m s.l.m.

Vineyard exposure: sud-ovest

Pruning system: lunga a guyot

Vines per ha: 4,160

Yields per ha: 65 ql

Fermentation: in stainless steel tanks

Fermentation temperature: 20°C

Maceration: 10 days

Malolactic fermentation: full

Ageing: in stainless steel tanks

Alcohol content: 12,5% Vol.

Wine Analytical data: pH 3.70 - TA 4.96 g/l - RS 0.6 g/l - TE 27.4 g/l

