

TENUTA REGALEALI

LEONE BLEND 2021

Sum of the aromatic freshness provided by the white grapes cultivated on the high hills, reaching up to 900 meters above sea level. Made chiefly from Catarratto grapes, blended with Pinot Bianco, Sauvignon Blanc and Traminer grapes for structure, aroma and acidity. The lion is the historic symbol of the Tasca family.

Grapes: Catarratto (49%), Pinot Bianco (15%), Sauvignon (18%)
and Gewürztraminer (10%), Moscato (8%)

Appellation: White - Terre Siciliane IGT

Vineyards: a selection of high hill grapes grown between 500 and 900 meters above the sea level

Yields per ha: 65 ql on average

Fermentation: in stainless steel tanks

Fermentation temperature: 14/16°C

Maceration: around 15 days

Malolactic fermentation: not carried out

Ageing: in stainless steel tanks on lees for 4 months

Alcohol content: 13.5% Vol.

Wine analytical data: pH 3.22 - TA 5.6 g/l - RS 5.2 g/l - TE 23 g/l

