

Regaleali Bianco DOC



Origin

Country	Italy
Wine Region	Sicily DOC
Winery	Tasca, Tenuta Regaleali

Technical Data

Grape Varieties	Inzolia, Catarratto, Grecanico, Chardonnay
Type	Dry white wine
Bottle Sizes Available	750 ml
Closure	Technical cork

Vinification	Fermentation takes place in stainless steel tanks at 14-16°C for about 15 days. The wine does not undergo malolactic fermentation.
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Ageing	3 months on the fine lees in stainless steel tanks.
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Description

In Brief	For the past 63 harvests, this wine has truly embodied the estate from which it takes its name. It expresses the full aromatic potential of the territory. A great classic wine, with its unmistakable Rhenish style bottle. This wine is a blend of three local vineyards, cultivated on the high hills: Inzolia, Grecanico and Catarratto, with a small addition of Chardonnay.
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Tasting notes	Bright yellow colour with green reflections. On the nose: notes of citrus, sage, and green apple. On the palate: tasty, fresh and persistent, with pleasant minerality.
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Food Pairing	Pair with fish, shellfish and young cheeses.
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