

Regnante 2024

It is a wine of extraordinary elegance, with velvet and soft tannins and a long persistence



PERRICONE /
DOP SICILIA BIO //
PATTIPICCOLO - ALCAMO

TRAINING

Production Area - Alcamo (TP)
Location of the vineyards - Pattipiccolo
Grape Varieties - perricone
Exposition - south, south west
Altitude - 200 meters above the sea level
Soil type - moderate fine texture
Planting year - 2012
Planting density vine per hectare - 5200
Training system - vertical trellis
Pruning - guyot 6 buds
Yield per plant (kg) - 1,5
Harvest period - september
Harvest system - manual in 15 kg cases

VINIFICATION

Press - soft pressing
Maceration of skins in days - 15 - 20
Fermentation equipment - steel fermenters
Fermentation temperature in °C 22 - 24
Duration of the fermentation in days 15 - 20
Malolactic fermentation - yes
Bottling period - 3 months

OENOCHEMICAL CHARACTERISTIC

Alcohol % by 13%
Residual sugar: 2,1 g/l

Nutritional Values

Energia (E) per 100 ml:
314 kJ / 75 Kcal
Allergy Advice: Contains Sulphites

Disposal information

Bottle: glass GL71
Aluminum capsule ALU41
Cork Stopper FOR51

VINTAGE 2024

The 2024 harvest began on August 16th. Scarce rainfall and limited water reserves in the vineyards, combined with an early-starting summer with high temperatures, accelerated the vine's phenological phases. We observed early budbreak, followed by equally early flowering and veraison. These factors made it necessary to advance the harvest and led us to prefer the cooler morning hours for picking.

The hot climate, on the other hand, created conditions hostile to disease development with a total absence of powdery mildew or downy mildew. At Pattipiccolo, the use of emergency irrigation partially mitigated the effects of the drought.

Yields were lower than in 2023 but quality was preserved. The grapes arrived at the winery in optimal and healthy condition.

ORGANOLEPTIC CHARACTERISTIC

Colour - intense red colour
Bouquet - smell of currants and ripe cherries, pleasant notes of redfruits
Flavour - rich in extract, well balanced and persistent

Certification: Organic

Biologico, IT - Bio - 007

LABEL

The label is a tribute to the queen of the skies, the eagle, which as a good ruler has for some time now been soaring over and watching our hills from above.

It pairs excellently with legumes, characterful cheeses, elaborate red meats, and generally with all spicy, seasoned, and very flavorful dishes.

Ideal service temperature

16 °C

First Vintage

2021

RALLO family wine

Single Varietal

RALLO 1961