



Regnante

Perricone Bio

Sicilia DOP / Patti Piccolo - Alcamo

REGNANTE

PERRICONE / DOP SICILIA BIO // PATTIPICCOLO-ALCAMO

100% Perricone grapes.

It is a wine of extraordinary elegance, with velvet and soft tannins and a long persistence. It's perfect with vegetables in soup, hard cheeses and red meats.

its name is a tribute to the eagle, the queen of the sky, that reigns over the our hills.

TRAINING

Production Area - **Alcamo (TP)**

Location of the vineyards - **Patti Piccolo**

Grape Varieties - **perricone**

Exposition - **south, soouth east**

Altitude - **200 meters above the sea level**

Soil type - **sandy**

Planting year - **2012**

Planting density vine per hectare- **5.208**

Training system - **vertical trellis**

Pruning - **guyot**

Yield per plant (kg) - **1,5 kg**

Harvest period - **September**

Harvest system - **manual in 15 kg cases**

VINIFICATION

Pressatura - **soffice**

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 Vol. - **14**

Residual sugar - **3,20 g/l**

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**

It is a good pairing with mixed bean soup, strong cheeses, red meats and generally to all spicy dishes

Ideal temperature service 16 °C