



**TASCA**  
CONTI D'ALMERITA



### PRODUCER PROFILE

Estate owned by: The Tasca d'Almerita family

Winemaker: Laura Orsi, Giuseppe Tasca, and Carlo Ferrini

Estate founded: 1830

Winery production: 3,300,000 Bottles

Region: Sicilia

Country: Italy

## Le Rose di Regaleali Sicilia IGT 2015

### WINE DESCRIPTION

Thousands of roses, brought in from all over the world, thrive on the Regaleali estate. The name of this wine has changed to reflect these incredible flowers. Unchanged, however, are the Nerello Mascalese grapes which give Le Rose di Regaleali its class and elegant fragrance. The grapes are fermented in stainless steel tanks and partially macerated with the skins of Nero D'Avola. Le Rose is also refined for three months in stainless steel tanks. It is ready to be enjoyed immediately upon release.

Regaleali is the name of the estate, which comes from the Arabic, "Rahal-ali," or House of Ali.

### TASTING NOTES

Deep salmon-pink in color, Le Rose offers delicate aromas of cherry, raspberry, blackberry, and-appropriate to its name-rose petals. Rich on the palate with refreshing acidity and a long, flavorful finish, this is what Sicilians enjoy in the summertime.

### FOOD PAIRING

Le Rose di Regaleali is perfect for tuna, salmon, poultry, pork, and flavorful pasta dishes, this wine is universally food-friendly.

### VINEYARD & PRODUCTION INFO

Vineyard name:	The Santa Rosa and San Giuseppe vineyards
Vineyard size:	50 acres
Soil composition:	Clay-Loam
Training method:	Espalier
Elevation:	2,145 feet
Vines/acre:	1,800
Yield/acre:	3.6 tons
Exposure:	Southwestern
Year vineyard planted:	1987 and 2007
Harvest time:	September
First vintage of this wine:	1970
Bottles produced of this wine:	160,000

### WINEMAKING & AGING

Varietal composition:	100% Nerello Mascalese
Fermentation container:	Stainless steel tanks
Length of alcoholic fermentation:	15 days
Fermentation temperature:	57 °F
Maceration technique:	Cold Soak Maceration
Length of maceration:	12 Hours days
Malolactic fermentation:	Partial
Type of aging container:	Stainless steel tanks
Length of aging before bottling:	3 months
Length of bottle aging:	2 months

### ANALYTICAL DATA

Alcohol:	12.5 %
pH level:	3.4
Residual sugar:	2.0 g/L
Acidity:	6.1 g/L
Dry extract:	22.2 g/L

