

# TENUTA REGALEALI



2023

## REGALEALI BIANCO WHITE BLEND Sicilia DOC

*Acquired by the Tasca d'Almerita family in 1830, Tenuta Regaleali is the Tasca's flagship estate located in the highlands of central Sicily. Cultivators and caretakers of native Sicilian varieties for generations, Tasca has received outstanding recognitions for their dedication to sustainability including the noteworthy "Winery of the Year" award by Wine Enthusiast (2019) and the laudable Robert Parker Green Emblem in 2021.*

A timeless Sicilian expression of the beauty of Tenuta Regaleali, the **Regaleali Bianco** comprises a unique blend of Catarratto, Grecanico, Inzolia with a bit of Chardonnay blended in for depth. Its classic Rhenish bottle speaks to the estate's high elevation.

**VINTAGE DESCRIPTION:** The 2023 harvest in Sicily and across Italy presented significant agronomic challenges, notably due to abundant spring and early summer rain fall followed by hot and dry periods. Downy mildew emerged as a prevalent issue, impacting vineyards particularly in Italy's central and southern regions. In the face of these challenges, Regaleali prioritized quality over quantity, selectively harvesting clusters with exceptional characteristics, good acidity, and interesting aromatic profiles. Adhering to sustainability protocols and ethical standards remained paramount.

**WINE HIGHLIGHTS:** For the past 64 harvests, this wine has embodied the Tenuta Regaleali estate and mission. Expressing the full aromatic potential of the Sicilian highlands, this is 'classic' Sicilian wine and a great introduction to the native varieties grown in Sicily. 2023 offers a floral and subtly sweet palate, intense aromas of tropical fruits, flowers, and citrus notes derived from the Catarratto grape, with hints of white flowers. A harmonious balance with refreshing acidity and medium body, the finish is complex and enveloping with a lingering saltness and persistence.

**GRAPES:** 33% Inzolia, 30% Grecanico, 27% Catarratto & 10% Chardonnay

**APPELLATION:** Sicilia DOC

**VINEYARDS:** Conca delle Fosse & Geraci (Grecanico), Santa Luisa, Inzolie & San Cosimo (Inzolia), Piana Regina & Stazione Curcio (Catarratto) and Cifitelli (Chardonnay)

**TYPE OF SOIL:** Sandy loam

**YEAR OF PLANTING:** 1976–2015

**FIRST YEAR OF PRODUCTION:** 1959

**TRAINING SYSTEM:** Espalier

**VINES PER ACRE:** 1,686

**YIELDS PER ACRE:** 3.4 tons/acre

**VINIFICATION:** Temperature-controlled fermentation between 14–16°C (57–60°F) in stainless steel tanks over 15 days

**AGING:** 3 months in stainless steel tanks

**ALCOHOL:** 12.5%

**PH:** 3.30

**TOTAL ACIDITY:** 5.1 g/l

**CASES AVAILABLE:** 2,400 12pks

**SUSTAINABILITY:** All Tenuta Regaleali wines are made and grown sustainably. The estate closely adheres to SOSTain sustainability protocols ([www.sostain.it](http://www.sostain.it)) and is B Corp certified.



**TASCA®**  
CONTI D'ALMERITA

CAMPAGNA FINANZIATA AI SENSI  
DEL REG. UE N. 2021/2115  
CAMPAGNA FINANZIATA ACCORDING  
TO REG. UE N. 2021/2115





# VIVIRI

## GRILLO SICILIA DOC

### ORGANIC WINE



Meaning “live” or also “drink” in Sicilian dialect, Viviri represents the liveliness of the Grillo variety grown on the hills and in which flavour and minerality stand out.

#### VARIETIES

Grillo.

#### PRODUCTION ZONE

Camporeale.

#### CHARACTERISTICS OF THE VINEYARDS

Mainly clay soils at 300-400 metres above sea level.

#### TRAINING SYSTEM

Traditional Guyot.

#### HARVEST

To preserve the full aromatic nature of this variety, the relationship between sugar content and acidity is assessed at each stage of maturation, taking care to avoid any form of water stress on the plants. Grapes are harvested when they have not yet achieved full ripeness, to preserve their aromas.

#### WINEMAKING METHOD

Off-the-skins fermentation takes place by means of soft crushing in the absence of oxygen, to avoid altering the primary aromas, with cold settling of the first-pressing must, and controlled, slow, continuous fermentation.

#### SENSORY PROFILE

Golden yellow with green highlights. Mediterranean aromas, herbaceous, floral and fruity notes are followed by a rounded, harmonious palate, underpinned by elegant acidity.

#### RECOMMENDED CELLARING

2 years.

#### FOOD PAIRING

Excellent with vegetable-based pasta dishes, crustaceans, white meats, grilled and baked fish.

**ALLERGENS:** Contains sulphites.



375 ml



750 ml



1,500 ml  
Magnum

## 2023 Midia Grillo

### Description for Smithsonian Somalyay Series

**Producer/Winemaker:** Manuela Rendina was a young accountant in Rome when in 2017 she decided to make a life direction change as a winemaker. She moved to western Sicily, Marsala specifically, to learn from seasoned winemaker Vincenzo Angileri. Manuela is pursuing her university degree in enology part-time while making wine, and expects to graduate in two years. She purchased a small coastal property of around 1 hectare, planting the indigenous varietals Grillo and Frappato. She named her project Midia. From the start, her vision was to produce natural wine. Midia now produces 5,000 bottles of white and red wine annually.

**Terroir/Appellation:** Midia lies on a coastal plateau between Marsala and Mazara del vallo. The property sits at 200 meters of altitude. The soil is sandy above limestone. She planted Grillo vines, which are now eight years old partly because the varietal has historically done well in this region.

**Technical information:** Midia is a natural wine producer. Manuela practices organic viticulture. The wine does two days of maceration. Fermentation is spontaneous. The wine is vinified for nine months in stainless steel and very lightly filtered. There are no additives or sulfites used.

**Vintage:** 2023 was a hot year in Sicily. The result for the vintage was a relatively more structured and complex wine.

**Tasting note:** Midia 2023 Grillo is a great food wine, with strong flavor concentration, beautifully balanced between lushness and refreshingness. In the glass, amber with golden hues. On the nose are ripe apricot and peach notes with an undercurrent of wet stone. The palate is medium-bodied, pleasantly mouth-coating on the way to lushness, fairly weighty, with refreshing acidity, and strong flavor concentration reprising the fruit and wet stone notes on the nose.

# TENUTA REGALEALI

2022

## LAMURI NERO D'AVOLA Sicilia DOC

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Made from Sicily's most recognizable red varietal Nero d'Avola, **Lamùri**, meaning 'love' in Sicilian dialect, represents the Tascas' love for their native Nero d'Avola grape variety.

Considered to be a monovarietal, multi-terroir blend: Half of fruit that goes into making Tenuta Regaleali's Lamùri is grown at 1,800 feet above elevation in deep, black, soft clay soils, which winemaker Laura Orsi believes makes a wine with soft tannins and great freshness. The other half of the grapes are grown at a slightly higher elevation (around 2,100 feet above sea level) where the soil is slightly sandier and the grapes are said to have better acidity and slightly more concentration.

**VINTAGE DESCRIPTION:** The 2022 vintage began with a mild and fresh winter with significant rainfall. This was followed by a warm, dry spring and a characteristically hot summer marked by high temperatures and drought. The vines' hydric reserves allowed for a perfect maturation of the Nero d'Avola grapes, where only the best fruit was selected at harvest.

**WINE HIGHLIGHTS:** Winemaker Laura Orsi considers this wine to be her most versatile red offering, with 'fresh and sultry' notes of cherry, sweet spice and fresh thyme. Her winemaking philosophy begins with the grapes, as she believes the vineyards dictate the direction of the winemaking process in each vintage. Her approach is rooted in the principle of minimal intervention in order to preserve the unique characteristics of Sicily's star varietal. Expressing Nero d'Avola's signature aromas of red forest fruit, this is an imminently drinkable wine contains a soft tannin structure thanks to Laura's judicious oak selection.

**GRAPES:** 100% Estate-grown Nero d'Avola

**APPELLATION:** Sicilia DOC

**ELEVATION:** 1,800 feet above sea level

**VINEYARDS:** Piana Margio, Baracca & Cordicella

**TYPE OF SOIL:** Clay loam

**YEAR OF PLANTING:** 2000-2006

**FIRST YEAR OF PRODUCTION:** 2002

**TRAINING SYSTEM:** Espalier

**PRUNING SYSTEM:** Guyot

**VINES PER ACRE:** 1,860

**YIELDS PER ACRE:** 2.7 tons/acre

**VINIFICATION:** Temperature-controlled fermentation between 25–28°C (77–82°F) in stainless steel tanks over 12 days

**AGING:** 12 months in 20% new & 80% 2nd & 3rd year 225L French oak (Allier and Tronçais) barrels

**ALCOHOL:** 14%

**PH:** 3.5

**CASES AVAILABLE:** 5,000 6pks

**TOTAL ACIDITY:** 5.48 g/l

**SUSTAINABILITY:** All the Tenuta Regaleali wines are made from sustainable viticulture and follow the SOStain protocol ([www.sostain.it](http://www.sostain.it)). The estate is also B Corp certified.



CAMPAIGN FINANCED ACCORDING TO EU REG. NO. 1308/2013



MINISTRO DELL'AGRICOLTURA DELLA  
SOVRANITÀ ALIMENTARE E DELLE FORESTE



**TASCA**  
CONTI D'ALMERITA



FEUDO MACCARI

## Neré Nero d'Avola DOP 2022

*Italy / Sicily*

Alberello trained (bush trained) vines are 12-34 years old, and have been planted with a southern exposure at 250 feet elevation, about one mile from the sea. Grape yields are low (about 2.5 tons/acre) to encourage concentration and complexity in the wine. In the spring, the vines are pruned to one bud per plant, and in June/July, a green harvest is performed to eliminate lesser grapes. Twenty days prior to harvest, the vines go through an additional cluster thinning, or a selection of the best grapes in the bunch.

### HARVEST NOTE

The wine-growing season at Feudo Maccari began slightly earlier than normal, the vineyards, stimulated by significant spring temperatures, a harmonious and balanced budding began, the result of precise pruning and attention to detail. Immediately after flowering, temperatures rose rapidly as early as May, projecting the vineyards into a summer climate, which found relief in the water resources of the soils and in the winds that cool the vineyards. The harvest began at the end of August without any particular early ripening. The grapes, the highest expression of quality, represent very well the varietal and territorial characteristics.

### TASTING NOTE

Notes of red berry and orange peel, light tannins and a fruity finish

### TECHNICAL DATA

GRAPES: 100% Nero d'Avola

APPELLATION: Sicilia DOC

PH: 3.22

ACIDITY: 5.02 g/l

ABV: 13.5%

AGING: Aged in stainless steel tanks for about 6 months, then aged in bottle for 2 months

### UNIQUE SELLING POINTS

- Carefully pruned vines and the best selection of grapes highlight the distinct characteristics of the indigenous Nero d'Avola in the region for which it's best suited
- This flavorful, zesty wine is easy to drink and shows a charming, "fruit forward" character with a juicy mouthfeel
- Aged in steel tank to preserve the wine's fresh, crisp, fruity characteristics



"A land of extreme sensations, perfumes, colors, extreme light and tastes, all at their maximum expression."  
Antonio Moretti, Owner





# TENUTA REGALEALI

2018

## ROSSO DEL CONTE RED BLEND Contea di Sclafani DOC

*Acquired by the Tasca d'Almerita family in 1830, Tenuta Regaleali is the Tasca's flagship estate located in the highlands of central Sicily. Cultivators and caretakers of native Sicilian varietals for generations, Tasca has received outstanding recognitions for their dedication to sustainability including the noteworthy "Winery of the Year" award by Wine Enthusiast (2019) and the laudable Robert Parker Green Emblem in 2021.*

Created in 1970 by the Count Giuseppe Tasca d'Almerita to be the 'finest expression of quality and longevity', the **Rosso del Conte** is a single-vineyard wine that comprises a blend of Sicily's two most ancient red varietals: Nero d'Avola and Perricone. Estate-grown in the oldest single vineyard block known as 'San Lucio,' the Rosso del Conte is aged for 18 months in new French oak and will age well over time.

**VINTAGE DESCRIPTION:** The 2018 vintage was characterized by a cold and rainy winter, a mild and dry spring and a cool summer with good rainfall in August. The polyphenolic ripening of the grapes, harvested on 1st September, was slow and gradual, leading to an excellent phenolic maturation.

**WINE HIGHLIGHTS** On the nose, it has notes of Mediterranean scrub and flowers, Ripe strawberries with blackberries, and hints of tar, hay and coffee. The wine has evident wood aromas, given off slowly by toasty, fine-grained wood barrels. On the palate is elegant with high young tannins, intense aromas and a long and complex finish. Pronounced aromas, high acidity and high tannins make it capable of a long and promising evolution in the bottle. (30 years)

**GRAPES:** Estate-grown blend of 53% Nero d'Avola & 47% Perricone

**APPELLATION:** Contea di Sclafani DOC

**ELEVATION:** 1,800 feet above sea level

**VINEYARD:** Vigna San Lucio

**EXPOSURE:** South-West

**TYPE OF SOIL:** Sandy loam, moderately deep with a light presence of stones and rocks

**YEAR OF PLANTING:** 1959

**FIRST YEAR OF PRODUCTION:** 1977

**TRAINING SYSTEM:** Head-pruned

**PRUNING SYSTEM:** Short Spur

**VINES PER ACRE:** 1,780

**YIELDS PER ACRES:** 2.7 tons/acre

**HARVEST:** September 1st

**VINIFICATION:** Temperature-controlled native yeast fermentation between 20–28°C (68–82°F) in stainless steel tanks over 20 days

**MALOLACTIC FERMENTATION:** Complete

**AGEING:** 18 months in new 225-litre French oak barrels (Allier and Tronçais)

**ALCOHOL:** 14 %

**PH:** 3.37

**TOTAL ACIDITY:** 6.14 g/l

**CASES AVAILABLE:** 700 6pks

**SUSTAINABILITY:** All Tenuta Regaleali wines are made and grown sustainably and the estate closely adheres to SOSTain sustainability protocols ([www.sostain.it](http://www.sostain.it)). The estate is also B Corp certified.



# deAetna

## etna rosso doc

The name DeAetna, inspired by the title of a Latin pamphlet dated 1494, expresses the sacredness of the oenological universe. Written in dialogue form, the text tells of the ascension to the top of the volcano by a Venetian writer, Pietro Bembo, after returning from his stay in Messina at Constantine Lascaris's. The description and study of Mt.Etna and its activity assign to "DeAetna" classical and historical mysticism giving the Sicilian wine the most intellectual moment of the encounter at the table.

-  **Appellation:** "Etna Rosso" Denominazione di Origine Controllata
-  **Production area:** Contrada Blandano - Viagrande Catania, south-east slope of Etna
-  **Altitude:** 450-550 m.a.s.l.
-  **Site climate:** high-hill with considerable day-night temperature swings.
-  **Grapes:** Nerello Mascalese 90%, Nerello Cappuccio 10%. Ripening in the first fifteen days of October
-  **Soil type:** sand of volcanic origin
-  **Vines per hectare:** 6500 vertical-trained, bush-trained and spurred cordon-trained
-  **Yield:** 60 q/ha
-  **Average age of vines:** 45 years
-  **Harvest:** manual
-  **Vinification:** the grapes are destemmed and then allowed to ferment on the skins for about ten days. During skin contact, the wine is briefly pumped over the cap
-  **Maturation:** when malolactic fermentation is complete, the wine matures in steel and medium-sized oak barrels, and then in bottle
-  **Average annual production:** 35.000
-  **Alcohol content:** 13,5% vol.
-  **Serving temperature:** 18°C
-  **Organic Wine:** IT BIO 008 - Agricoltura Italia



SUSTAINABLE WINERY:  
Certificate n. CC/083  
EQUALITAS – Standard SOPD  
- Vineyard management,  
production and aging of still  
white, red and rosé wines  
bottled in glass bottles

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