



Wonderful World of Wine

October 2026
The WineSellar Club

2024 Tenuta Regaleali Bianco

Growing Region.....	Sicily, Italy
Varietal Composition.....	38% Catarratto, 28% Inzolia,21% Grecanico, 7% Grillo.6% Chardonnay
Fermentation.....	Stainless Tanks
Alcohol Content.....	12.5%
Suggested Retail.....	\$25.00
WineSellar Club Price.....	\$18.00

Broad Strokes: 91 Points Vinous & James Suckling & Wine Enthusiast

Regaleali is a vast Sicilian estate owned by the noble Tasca d'Almerita family since 1837 and best-known for its fine wines. Sicily's viticultural roots are some of the world's most ancient as the area supported vines as far back as five centuries before Christ. The Tasca D'Almerita family runs a model estate that yields approximately 200,000 cases annually. The wines are made in one of the world's most modern wineries built under the direction of Ezio Rivella. The wines of Regaleali continue to grow in both quantity and quality thanks to the hard work and dedication of Count Giuseppe Tasca over the past 50 years. Today the winery is run by Lucio Tasca and his sons, Giuseppe and Alberto who are increasingly involved in management. Carlo Ferrini, one of Italy's most renown enologists, is makes the wines. In conjunction with the winery, Anna Tasca Lanza - Lucio's sister – also runs a highly regarded cooking school at the estate.

Appearance:

In a Riesling/Gewurztraminer style bottle with the etching of the Tenuta, the Coat of Arms, and the straightforward typing and monochromatic effect could be brightened, perhaps. Screwcap! The wine is brilliant straw/silver/gold, green tinges.

Nose:

Fragrant notes of white flowers, ripe red apple, peach and apricot. Also getting orange blossom, orange zest, lime juice and honey.

Texture:

Rich and balanced fruit glides easily through your palate upon the entry. This is followed by the agreeable weightiness of well-ripened fruits, a touch of mineral and crispy acid finish. If by persuasion, I am getting honey feel in the palate too!

Flavor:

Straight from the nose: apricot, peach, ripe apple, honey and orange citrus, producing a lovely sweetness which is well-edged by mineral notes and saline, and heightened by citric acid notes at the very end.

Serving Suggestions

I want to drink this every day!!! So versatile, by itself, but GREAT with chicken or fish dishes.