

T E N U T A
SALLIER DE LA TOUR

LA MONACA

La Monaca, named after the historic winery, comes from special biotypes of Syrah that have shown unique adaptability on the Sallier de La Tour Estate. This is the Sicilian expression of a variety whose origin is disputed, but which has found in the DOC Monreale territory, and specifically in the Jato valley, an ideal place to grow.

The La Monaca vineyard, planted in 2011, is characterized by a soil with a sandy texture (37.4% sand and 12.5% clay), well ventilated, thoroughly draining and therefore drier, which makes the vine less vigorous.

The north-east exposure guarantees good light and freshness, especially in summer; this means that in warmer and drier years the vine suffers less, maintaining a constant maturation. The presence of active limestone facilitates the development of aromas and the richness of potassium favours the accumulation of sugars, aromas and anthocyanins.

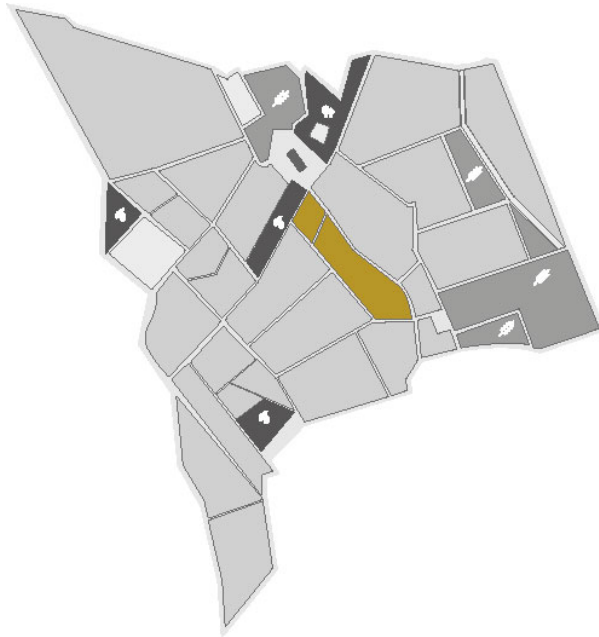
The low vigour, the low productivity and the characteristics of the soil are favourable to a balanced and complete ripening of the grapes, more suitable for red wines with good structure and long ageing. The espalier cultivation system is used, with Guyot pruning and a density of 4,600 vines per hectare.

VINTAGE 2019

The unusually cold spring, which was also characterised by good rainfall, and the mild, dry weather during the summer period allowed the Syrah La Monaca to ripen very well, albeit a few days later than the historical average for the vineyard. The result is a wine with exceptional finesse and tannic complexity and a nose rich in aromas.



TENUTA
SALLIER DE LA TOUR



Grapes: Syrah

Appellation: Red Monreale DOC

Vine growing area: Sallier de La Tour Estate - Monreale (PA) – Sicily

Vineyard: La Monaca

Planting year: 2011

Elevation: 320 m s.a.s.l.

Vineyard exposure: North-East

Training system: espalier

Pruning system: guyot

Vines per ha: 4.600

Yields per ha: 80 ql

Fermentation: traditional in red

Fermentation temperature: 25-30°C

Duration of fermentation: 15 days

Malolactic fermentation: fully developed

Ageing: in French oak barrels for 14 months

Alcohol content: 15% Vol.

Wine analytical data: pH 3.42 – TA 6 g/l - RS 1.1 g/l - TE 32.2 g/l

