



WINE STORY

La Monaca, the name of the historical winery built in 1909 and still in use at the estate today, is named after La Monaca hill - the highest point on the estate located just behind the winery. The grapes for this single varietal Syrah come from a two hectare vineyard of the same name, where a perfect terroir for producing a uniquely Sicilian expression of Syrah has emerged. Sandy soils allow good drainage and less vigor which ensure even maturation of the grapes. The resulting wine is a rich, rustic and expressive of the Monreale area where the winery is located.

VINEYARDS & VINIFICATION

VINEYARD LOCATION:	Area of Monreale, La Monaca hill
ELEVATION:	350 m.a.s.l.
SOILS:	Clay, sand & silt
TRAINING SYSTEM:	Espalier, Guyot
FARMING PRACTICES:	SOSain certified
AGE OF VINES:	11 years old
YIELD:	7,000 kg / hectare
GRAPES:	Syrah 100%
TYPE OF YEAST:	Selected
POST-FERMENTATION PROCEDURES:	Malolactic fermentation in stainless-steel tanks
SECOND FERMENTATION:	N/A
MALOLACTIC FERMENTATION:	Yes
FILTRATION:	Yes
AGING CONTAINER:	350L French oak barrels for 14 months
AGING TIME:	20 months
BOTTLE AGING TIME:	8 months
PRODUCTION:	15,000 bottles
VEGAN:	Yes

PRODUCER PROFILE

Winery Owner(s):
The Sallier de La Tour family
Winemaker:
Mario Licari
Winery Founded:
2008
Region:
Sicily

TECHNICAL DATA

ALCOHOL:	15%	TOTAL ACIDITY:	6.9
RESIDUAL SUGAR:	4 g/L	EXTRACT:	35