



WINE STORY

Madamarosè is the counterpart to the La Monaca Syrah - a fresh, lively and bright interpretation of the varietal. Distinctly Sicilian, the wine displays a deep color hue and aromas of citrus and herbs. Savory and quenching, this unique rosato is as compelling on the palate as its label is striking.

VINEYARDS & VINIFICATION

VINEYARD LOCATION:	Area of Monreale
ELEVATION:	350 m.a.s.l.
SOILS:	Clay, sand & silt
TRAINING SYSTEM:	Espalier, Guyot
FARMING PRACTICES:	SOStain certified
AGE OF VINES:	11 years old
YIELD:	9,000 kg / hectare
GRAPES:	Syrah 100%
TYPE OF YEAST:	Selected
FERMENTATION:	Soft pressing of whole clusters
SECOND FERMENTATION:	N/A
MALOLACTIC FERMENTATION:	No
FILTRATION:	Yes
AGING CONTAINER:	Stainless-steel tanks
AGING TIME:	3 months
BOTTLE AGING TIME:	1 month
PRODUCTION:	15,000 bot
VEGAN:	Yes

PRODUCER PROFILE

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

TECHNICAL DATA

ALCOHOL:	12.5%	TOTAL ACIDITY:	6.5
RESIDUAL SUGAR:	0.8 g/L	EXTRACT:	21.1