



PRODUCER PROFILE

Winery Owner(s):
The Sallier de La Tour family

Winemaker:
Mario Licari

Winery Founded:
2008

Region:
Sicily

WINE STORY

Syrah has a long history of cultivation on the island of Sicily with first records mentioning it in 1868. After decades of evolving and adapting to the region's unique terroir, the Sallier de La Tour family became convinced of the varietal's potential to thrive in the Monreale area where the soils are rich in potassium and the natural springs found under the vineyards allow the grapes to retain freshness. The vineyards' exposition and proximity to the sea allow for even and optimal ripening and the resulting wines display the fruit, balance and elegance indicative of the Syrah grape.

VINEYARDS & VINIFICATION

VINEYARD LOCATION:	Area of Monreale
ELEVATION:	350 m.a.s.l.
SOILS:	Clay and sand
TRAINING SYSTEM:	Espalier, Guyot
FARMING PRACTICES:	SOSain certified
AGE OF VINES:	11 years old
YIELD:	8,000 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:	30% in 225L second & third passage French oak barrels, 70% in stainless-steel
AGING TIME:	14 months
BOTTLE AGING TIME:	1 month
PRODUCTION:	80,000 bottles
VEGAN:	Yes

TECHNICAL DATA

ALCOHOL:	13.5%	TOTAL ACIDITY:	5.6
RESIDUAL SUGAR:	1.5 g/L	EXTRACT:	30.5