TENUTA
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.

HARVEST 2020

Mild and dry winter, temperate spring with good rainfall in March. Hot and dry summer, excellent ripening of Syrah.

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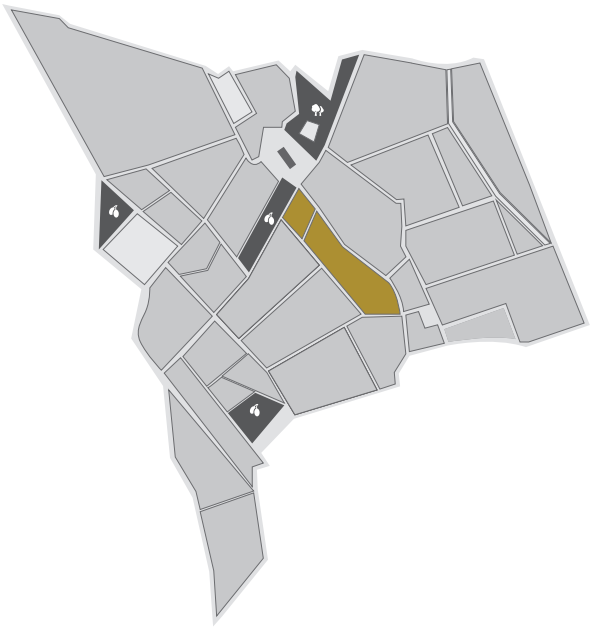

Grapes: Syrah
Appellation: Red Monreale DOC
Growing area: Sallier de La Tour Estate - Monreale (PA) – Sicily
Vineyard: La Monaca
Year of planting: 2011
Elevation: 320 m s a.s.l.
Exposure: north-east
Training system: espalier
Pruning system: guyot
Vines per ha: 4,600
Yields per ha: 70 ql
Harvest: September 05th-07th, 2020
Fermentation: traditional for reds
Fermentation temperature: 20-25°C
Length of fermentation: 15 days
Malolactic fermentation: fully developed
Ageing: 225-liter French oak barrels (Allier and Tronçais) all new, for 18 months
Alcohol content: 14.5% Vol.
Wine analytical data: pH 3.40 – TA 6.54 g/l - RS 0.7 g/l - TE 36.2 g/l

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