

TENUTA SALLIER DE LA TOUR

MADAMAROSE 2024

A rosé designed from the vineyard, which demonstrates how for Tenuta Sallier de La Tour, Syrah is a variety with great potential, valued throughout the Monreale area. Just a few kilometers from the sea but immersed in the foothills of the Jato Valley, this rosé expresses itself on the nose with delicate notes of fresh red fruit and spices, and on the palate with spontaneous fruit, savoriness, and freshness. All of this is thanks to the landscape's gentle hillsides, fresh medium-textured soils with a predominantly sandy texture, and diurnal range.

Grapes: Syrah

Appellation: Sicilia DOC

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

Year planted: 2011

Elevation: 330 m.a.s.l.

Exposure: northwest

Training system: espalier

Pruning system: guyot

Vines per ha: 4.166

Yields per ha: 68 q/l

Harvest period: August 18th, 2024

Climate trends: Dry winter and spring with above-average temperatures. Hot and droughty summer.

Fermentation: traditional for white

Fermentation temperature: 14°C

Duration of fermentation: 25 days

Malolactic fermentation: not developed

Ageing: stainless steel in presence of sediment for 3 months

Alcohol content: 12.5% Vol.

Wine analytical data: pH 3.4 - TA 6.38 g/l - RS 0.3 g/l - TE 20.1 g/l

