

TENUTA SALLIER DE LA TOUR

MADAMAROSÈ 2025

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: Monreale Syrah Rosato DOC

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

Year planted: 2011

Elevation: 330 m.a.s.l.

Training system: espalier

Exposure: northwest

Pruning system: guyot

Vines per ha: 4,166

Yields per ha: 79 q/l

Harvest period: August 16th, 2025

Climate trends: mild winter, cool and rainy spring. Dry summer, with average temperatures.

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 4 months

Alcohol content: 12% Vol.

Wine analytical data: pH 3.4 - TA 6.51 g/l - RS 0.8 g/l - TE 20.9 g/l

