

# TENUTA SALLIER DE LA TOUR

## SYRAH 2024

The Ex-Pereto Vineyard has a clayey soil texture (14.4% sand and 32.5% clay) so it is moist in spring and dry in summer, which gives the vineyard a medium vigour. The south-west exposure guarantees good light and warmth in summer. The soil is very rich in potassium, which favours excellent ripening of the grapes and the accumulation of sugars, aromas and anthocyanins. A medium vigour lends itself, in relation to the characteristics of the vintage, to obtaining both full-bodied red wines as well as fresh and readily drinkable rosé wines.

**Grapes:** Syrah

**Appellation:** Sicilia DOC

**Vine growing area:** Sallier de La Tour Estate - Monreale - Sicily

**Training system:** espalier

**Pruning system:** spurred cordon

**Vines per ha:** 4.000

**Yields per ha:** 66 ql

**Fermentation:** traditional for red

**Fermentation temperature:** 28°C

**Duration of fermentation:** 20 days

**Malolactic fermentation:** fully developed

**Ageing:** 30% of must for 12 months in second and third passage 225 liter French (Allier & Tronçais) oak barrels, 70% in stainless steel tanks

**Alcohol content:** 13,5% Vol.

**Wine analytical data:** pH 3.6 - TA 5.05 g/l - RS 0.1 g/l - TE 31.4 g/l

