



LA MONACA

Vintage 2016

Its name is identical to that of the winery in Art Nouveau style – La Monaca is a selection of the best Syrah grapes of the Estate. It is the Sicilian expression of a variety that in the Camporeale hills running through the Jato Valley has found an ideal place to grow. Deep black Mediterranean notes are intertwined with a freshness typical of quite different latitudes.

Technical Details

- **Grapes:** Syrah.
- **Appellation:** Monreale DOC.
- **Vine Growing Area:** Sallier de La Tour Estate - Monreale (PA) - Sicily.
- **Soil:** Clay.
- **Planting Year:** 1993.
- **Vineyard Altitude:** 350 meters a.s.l.
- **Vineyard Exposure:** South/West.
- **Training System:** Espalier.
- **Pruning System:** Spurred Cordon.
- **Vines per Ha:** 3,500.
- **Yields per Ha:** 61 ql
- **Harvest Period:** September 26th
- **Weather pattern:** Mild rainy winter, cool spring and dry, hot summer
- **Fermentation:** Traditional in red.
- **Fermentation Temperature:** 25-30°C.
- **Duration of Fermentation:** 15 days.
- **Malolactic Fermentation:** fully developed.
- **Ageing:** In French oak barrels for 14 months.
- **Alcohol Content:** 14,5% Vol.
- **Wine Analytical Data:** pH 3,56- AT 5,99 g/l - ZR 1,2 g/l - ET 32,80 g/l.

