



## SYRAH

Vintage 2017

For Sallier de La Tour the Syrah represents a key variety, for its development potential in this territory. The Sicilian expression of a variety with unknown origins that found a way to thrive in this area. A slow and complete ripening enhances the typical notes of this vineyard, resulting in a ruby red wine with purple shades, with an intense and fruited aroma and hints of small blackberries and spices.

### Technical details

- **Grapes:** Syrah
- **Appellation:** Sicilia DOC
- **Vine growing area:** Sallier de La Tour Estate - Monreale (PA) - Sicily
- **Training system:** espalier
- **Pruning system:** spurred cordon
- **Vines density:** 4.000
- **Yield per ha:** 65 ql
- **Fermentation:** traditional in red
- **Fermentation temperature:** 28°C
- **Duration of fermentation:** 20 days
- **Malolactic fermentation:** fully developed
- **Ageing:** 30% in 225-liter French oak barrels (Allier and Tronçais), second and third use, for circa 12 months, 70% in stainless steel.
- **Alcohol content:** 14% Vol.
- **Wine analytical data:** pH 3,68 - TA 5,4 g/l - RS 1 g/l - ET 32,1 g/l

