

## WINES - SALLIER DE LA TOUR ESTATE

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### SYRAH

Vintage 2016

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 100%
- **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:** 7500 kg/ha
- **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:** 13,5% Vol.
- **Wine Analytical Data:** Wednesday pH 3,73 - AT 4,9 g/l - ZR 2,6 g/l - ET 29,7 g/l

