



MONACESCA

— ESTD 1966 —

Syrah

Use of Syrah, which is unprecedented in this growing area, was the felicitous idea of our French nurseryman some 25 years ago; he suggested that we experiment with this cultivar because he thought it would adapt well to the particular weather conditions of our terroir. The winery had to wait a quarter of a century to confirm, in the most definitive fashion, the empirical suggestion of the Gallic friend and to finally offer their own interpretation of this decidedly temperamental grape.

The nose is emphatically varietal, with notes of wild pepper and cinnamon, plus a hint of black liquorice and balsamic herbs that combine to give a distinctive identity to the wine. In the mouth, it is full-bodied, appealing, and very long-lingering, with mineral note and tangy acidity, both fruits of its terroir of origin. This is a wine of significant depth and elegance, the eloquent expression of its parent grape variety.



Appellation:

Grapes:

Vineyard:

Average age of vines:

Vinification:

Marche Syrah IGT

Syrah 100%

400 m a.s.l.

25 years

Clusters are hand-picked into small boxes, and after a gentle de-stemming and pressing, the must ferments at 28°C in stainless steel. The must is initially given frequent pump-overs, then destages to cool the fermenting must. The wine macerates 20 days on the skins, then it's racked immediately into used oak barrels used in rotation, for a period of 20 months

Maturation:

Cellaring potential:

12 months in the bottle

< 10 years

Reviews

VINTAGE 2015

Wine Advocate – 93+

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La Monacesca is one of the few producers to experiment with the Syrah grape on this Adriatic side of Italy. Their 2015 Syrah is a ripe and round rendition with loads of pretty dark-fruit intensity. This wine makes me want to taste more Syrah from the Marche, especially because the fullness and generosity of the grape pairs so well with all the delicious grilled meat dishes that are cooked up regularly in these parts. The wine ages in neutral barrique for 24 months and is framed by sweet spice and savory smoke. Only 4,500 bottles were made. This is the inaugural vintage of this new wine.