



SELLA & MOSCA TERRE BIANCHE TORBATO

In Italy and elsewhere in Europe, wine connoisseurs and industry professionals rate Sella & Mosca among Italy's most outstanding wine estates. Sella & Mosca's I Piani estate in Sardinia constitutes the second largest contiguous vineyard in Italy and counts itself among the country's most impressive wineries. Situated in the northwest corner of Sardinia, just inland from the pretty, historic port of Alghero, this 1,600-acre property with more than 1,200 acres of vines is one of the largest wine estates in Europe.

The Sella & Mosca estate in Alghero constitutes the last remaining preserve of the Torbato grape on the island of Sardinia and, for that matter, anywhere in the world. Quite simply, there are no other producers or nurseries possessing "mother vines" of this variety. While other Sardinian wine producers have abandoned this high-maintenance grape variety, Sella & Mosca has dedicated resources to protecting this rare but compelling legacy of Sardinia's rich and ancient winemaking heritage. Though challenging to grow, difficult to maintain and naturally low in terms of yield, the reward is a unique white wine of immense varietal character, quality and appeal.

PRODUCTION AREA

Country: Italy
Region: Sardinia
Appellation: Alghero DOC Torbato

From vineyards planted in white, chalky soil composed of millennia of marine deposits covering an expanse of more than 350 acres, belonging to the Sella & Mosca estate in Alghero.

GRAPE VARIETIES

100% Torbato

A singular grape introduced several centuries ago from Spain. Stems are fragile and bend easily as grape bunches develop. Great care is required once grapes reach maturity, when they are liable to drop to the ground on account of their increased weight. Moreover, Torbato grapes are rich in fiber; consequently, yields in terms of juice are relatively low.

PRODUCTION TECHNIQUES

Grapes are manually and mechanically harvested between September and October. Fermentation takes place in stainless steel vats at a low temperature for twenty days.

AGING

30% of the juice is aged four months in 2- and 3-year-old oak barrels. Bottling takes place late-February/early March.

DESCRIPTION

Color: Delicate straw gold with golden tones
Aroma: Notably fragrant with primary fruit aromas. Complex and persistent; very elegant
Taste: Fresh, crisp and flavorful, with a naturally assertive and pleasing acidity, complemented by nuances of vanilla derived from the oak aging

SERVING SUGGESTIONS

Sensational with shellfish and seafood dishes.

ANALYSIS

Alc.: 12.5% Residual Sugar (g/L): 1.7 Total Acidity (g/L): 5.4 pH: 3.54

BOTTLE SIZES

750 ml

